LJS BIBLIOTHECA SCHOENBERGENSIS
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SCHOENBERG DATABASE OF MANUSCRIPTS LJS

Observation [illegible]

[illegible] the change of every Moone are dayes in which whatsoever [illegible] shall never come to good end. For these dayes [illegible] [illegible] for many things. In January when ye [illegible] 5 dayes old In February 5 or 7 In March 6 or [illegible] [illegible] 8 In May 8 or 9 In June 5 or 25 In July [illegible] In August 8 or 16 In Septr: 8 or 13 In October 5 or 12 In Novem[illegible] 5 or 9 In Decemb 8 or 13

Bleeding
medicine

Astronomers say there be 6 dayes in ye yeare that be perilous for death. Wherefore it is perilous to Bleed or to ta[illegible] in these dayes — That is to say. the 3 day of January ye fi[rst of] July ye 2 of Octob: ye last day of Aprill: ye first day of August ye last day of Decemb:

Hurt

These 6 dayes ought with great regard to be kept, but chiefly ye last 3 dayes for then all ye Veins be full: Wherefore whether [man] or beast be hurt within that time of ye 6 dayes, within 3 or 13 (or certaine) dayes they will dye or if they eat any goose flesh within ye [illegible] dayes they shall dye a sudden death

Unlucky

Astrologers say that there be 29 dayes in ye yeare that any woman be wedded either they shall be departed [illegible] or else live in sorrow & woe; And who so taketh any Voya[ge] [illegible] shall not come againe: or who so beginneth anything [illegible] shall not come to good end: Whosoe taketh any Sick[ness] [is] in doubt of his Life: And whosoe is hurt shall not [illegible] Many other perills fall in those dayes. Wherefore to kno[w] them & to be ware of them It is good. which you may see on the other side

There be [illegible] dayes with there Nights in ye yeare in which no woman may be conceived [illegible] male Childe be conceived his body shall never rot [illegible] [illegible] [illegible] of January

[p]erilous days

Jn January be 6. that is y^e		3. 4. 5. 10. 11. 19
Jn Febrnary 3.	—	7. 16. 18.
Jn March 6.	—	6. 7. 9. 11. 15. 18.
Jn Aprill 2.	—	6. 11.
Jn May 3.	—	7. 15. 20.
Jn August 2.	—	19. 20.
Jn Septem: 2.	—	16. 17.
Jn October 1.	—	6.
Jn Novemb 2.	—	15. 20.
Jn Decemb 3.	—	6. 7. 10

[Ev]ery wise Man keep him well in these days & warne other[s]
[to d]oe the same. Also there be other Evill days which [are]
[the]se following. Jn

January	—	ye 6. 11. 20
February	—	27.
Aprill	—	7. 10. 15
May	—	17.
June	—	6.
July	—	15. 19
September	—	18. 19
October	—	3.
November	—	17.
December	—	11. 17.

London
Novem[ber]
the 12. [...]
171[...]

London
Decem[ber]
the 14. [...]
171[...]

James
Adam[s]

[...]ling

[In t]he begining of March ye 7 day, or ye 17 let ye bloud on ye right [...]
[In y^e] begining of Aprill & in ye end of May ye 3. 4 or 5 day [...]
[...] Arme, thou wilt blud & so shalt thou keep thy selfe from
[...] falling E[vil and fr]om Blindness

[illegible] by the Bloud where
ye Sicknes is in Man or Woman

These three sig[illegible] Cancer, Scorpio, Pisces ||

If the Bloud be fomy, the Sicknes is in the Brest
If the Bloud be Greenish, the Sicknes is about ye heart
If the Bloud be Yellowish, the Sicknes is about ye Liver
If the Bloud be black thick & hard when it is colde }
that Bloud is to long holde ——————————— }
If the Bloud be rowey & ropey & hath a black Cirkle
that betokeneth a Fever quartane.
When ye water is beneath & the Bloud above, beware of
the Dropsey and the Fever.
If the Bloud be right red, & a little white water above
then is the Bloud best.

The properties of ye 12 Months.

[illegible]uary: In this month tis good to drinke Whitewine, Bloud letting forbear [illegible] great perill there is in 6 dayes that is the 1 · 2 · 4 · 5 · 15 · 19 daye

[illegible]uary: Eat no Mellowes for then they be venomd. on ye veine of ye thumb Bleed 16 [illegible]

[illegible] — Figgs rasons & other sweet meats & drinks use. Bleed not but upon ye 14 day right arme & that is for every manner of Fever for that yeare

[illegible]ll — { Let ye Bloud on ye 11 day on ye left Arme & that yeare thou shalt not lose thy [illegible] and on ye 3 day Bleed and thou shalt have no Sicknes that yeare in ye [illegible] fresh meates and hot this Month

[illegible]ly — { Arise Early & use hot Meats & Drinks, but Eat no heads of Beasts & let [illegible] bloud in these dayes the 3 · 7 · 15 · 16 · 20 but bleed on ye 4 · 5 or 6 day on the [illegible] and thou shalt be saved this yeare from all Manner of [illegible]

[illegible]ne. { Every day drinke cold water fasting & in Measure with Juice of Lettice great good Bleed not, & beware of Bleeding on the first day

[illegible]ly — Keep the from Lechery for then ye braine gathereth their humors nor bleed 1 [illegible]

[illegible]gust — Worts nor Mallowes eat not, hot Meats & drinks use but no cold drink. bleed not ye [illegible]

[illegible]tem. { All manner of fruit yt is ripe is good to Eat of, & to bleed thus ye 18 day keeps you from Fever. Palsie, dropsey falling sickness, & all that year thou need not [illegible]

[illegible]ob — Beware of Must & new wine and [illegible] Bleed on the 6 day.

Beware of these dayes 15 · 16 & 19 and go in no Manner of Bath for then is the bloud [illegible] [illegible] but bleed on ye head veine, [illegible] the all humors [illegible]

[illegible] Keep [illegible] Colewort [illegible] beware of ye [illegible]

Barburies to preserbe

Take close Barburies boyle them in Clarret wine till they be soft then straine them, boyle the Liquor wth Suger till it be thick when it is cold put in your bunches of Barburies into ye gally pott raw and fill them up with this Liquor

Walnutts to pickle instead of Olibes.

Let them be as big as Chestnutts, stick them at both ends with a clobe then with bruised cloves, some salt & boyle yr pickle, put them in cold, the pickle must be made with Vinegar

Broome Buds to pickle

Water and salt so strong till it will beare an Egg, put ye budds into a bottle and fill it up with ye pickle and Corke it up close
when you use them take water & vinegar & boyle them then take them from the fire and cover them wth a cloath 6 times double laying a trencher and waite upon them to keep in the steeme

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Goosberry, Cherry, Curran or Raspery Wine

Take 3 pound of fruit 1 pound of Suger one quart of water bruise ye fruit melt ye Suger in ye water then mingle all together and give it a walme over ye fire then straine it and put it into a Vessel to purge for 2 or 3 weeks, Then draw it into bottles Stop them well and lay them in sand their Mussels downwards It will keepe a year, and be fit to drinke in a quarter of a yeare

To Keep Oysters Sweet in Barrell or Other wa[y]

Get at a taberne or ffishmongers as much of the green Stuff as are
to cover Oysters in barrolls as will serve as followeth
lay it about 24 houres in Salt 2 or 3 handfull that it be very
and between every layer of Oysters lay a layer ~~lay a layer~~ of
green stuff, the Oysters being layed all the right way

To make a Shoulder of Mutton baked in a pasty eat like Venison

Bone and skin the Mutton, season it as Venison with sum Nu[tmeg]
then let it ly in Clarett 8 or 10 houres, after that stew the Clarret
liquor with the bones of the Mutton in it adding sum water
and put into the pasty when it cumes out of the Oven

Elder Wine

+ To make Elder Wine Seignior Joannys way

Take 20 pound of Malligo Reasons beat them in a Morter & put them i[n a]
firkin or earthen pott, to so many pound of Reasons put so many qu[arts]
of spring water mix them all togather & stop them close up in a warm [place]
for ten dayes, then strain it out wash ye Vessel very well & put in the [liquor]
againe. Then put in ye Juice of Elder in 20 quarts put in a pint [&]
a halfe of Elder Juice & it will be like Shampain, put in 2 quart[s]
it will be like Clarrot. Let these stand a Moneth & then bottle itt

He used to let them ly in bottle on one side 2 or 3 dayes then rack them
into other Bottles

Elder Wine

To make Elder Wine Mrs Angels way wch I like to be[st]

Take 10 Gallons of spring water & 40 pound of ye best Malligo Re[asons]
picked & rubbed very cleane shred them very small then put them [in]
the Water let them stand 9 or 10 dayes then strain them out & to ev[ery]
gallon of Liquor take a pinte of Elderbury Juice drawne in a p[ot]
of water boyleing on the ffier & when ye Juice is quite cold put y[e]
and Liquor togather & then tunn them up in your Vessel & so let i[t]
open till it has don working, then stop it close & let it stand 8 or 1[0]
then Bottle it up in very dry Bottles & Cork it close
It is the better if it stands a yeare before
It is dranke

X

Green Walnutts Preserved

Boyle ye Walnutts till ye water taists bitter then put them into cold water peel them then take their wait in Sugar a Little more water then will wet the Suger when they boyle up take them off let them stand 2 days and boyle them againe

Curd Loves

Take ye quantity of 6 Turkey Eggs of tender Cheese curds the yolks of 6 Eggs a handfull of flower 2 Spoonfull of Suger bruise the curd in a Morter then worke all together Butter a paper lay it in Loaves upon them, then cross them into 4 quarters put them into ye Oven againe and let them Stand ½ an houre then take them out and put them in a dish with 4 Spoonfull of rose water as much Suger a ¼ of a pound of butter Molted all together very hot & poured upon ye Loaves Set all into ye Oven and let them stand a little while

Pickle any Sallet Red.

Boyle the Pickle being Salt, vinegar and Verjuice one halfe the other ½ water, If you will make them red put in Elder buries Let the pickle be cold.

Young Poscods Lettis stalkes Radish seeds ~~Holi~~ thistle bottoms or ashen keys may be made red with Elder buries put into the pickle

Whip Sillibub

Take a quart of thick Creeme a pint of white wine ½ a pint of Sack ye Juice of a large Lemon wth the ~~[illegible]~~ peel pared thin off & layed in yor Creeme wth a little top of Rosmary then sweeten yor wine & Juice of Lemon to yor taist then strain it & poure in ye Creeme holding it up very high and [illegible] in [illegible]ing off ye froth as it [illegible] ye [illegible]

To Pickle all manner of greene sallet

Take whey clarified from ~~all~~ ye Curds put Salt to make it very strong and let it boyle ½ an houre then take it of let it stand till it be cold, when you have put yr sallet in pore on ye pickle being very cold and paper it close up. th[ey] keep long yet they may be used in a fortnight. When [you] go to use them boyle them in faire water & a little Vin[eger] or Verjuice to make them greene, boyle them very [...] change the water to take away the Saltness, when th[ey are] cold put them into Vinegar you may boyle for several [...] useing

Goosburies to preserve greene

Pick of the ends but leave on ye Stalkes, slit one side [...] them over ye fire in cold water till they are scalding take care they boyle not Let them stand till they [...] as you scole them put them into cold water & set them [...] covered upon ye fire againe, when they are scalding set [...] them off and when they have cooled a little set them on till they are greene which they will be in 2 houres. Take [their] waight in double refined suger to every pound a pint of [...] make or boyle it into a sirup then boyle them in it but [...] when they are enough put the Juice of Goosburies [...] a pott and strained Let them boyle but a little after the Sirup loose its colour

Apricott to Preserve

Pare them ~~[illegible]~~ Stone them & lay them [...] in ~~water~~ Suger their waite is Enough set them in ye [...] upon Embers an houre then set them by 2 dayes then [...] them up pot them when they are cold

Almon Leach

Take blanched Almons beat them take care they Oyle not then take a pint of new Milke & straine all ye Substance of the Almonds into it. then set the Milke upon Coles wth 2 ounces of Isinglass & 4 ounces of Suger a blade of Mace & a grain of Muske let it boyle Leasurely an houre let it run through a Strainer when it is cold Slice it into glass plates

Almon Cheese

Take a pound of Almons lay them in cold water 24 houres then blanch and beat them then draw them through a Strainer wth a quart of sweet Creame & 2 or 3 spoonfulls of Rose water then heat it a little hotter then bloodwarme and turne it with ye Juice of Lemon then hang it up in a piece of thin Cambrick yt the whay may run from it Then set the curd upon a Chafing dish of coles Season it with suger, when you serve it stick blanched Almons upon it & poure sweet Creame ~~as for fresh Cheese~~ out as you doe on fresh Cheese

Ffish Custard

One pound of Almons beat them small, in ye beating put in the Row of a Pike 4 dates cut and ye yolkes of 4 Eggs temper it wth cold water Straine it through a Strainer & make a quart of it Season it wth Suger Rosewater Salt ~~[illegible]~~ beaten Mace when it is Baked scraped suger on

Carp Rosted or Pike

Lard him with pickle herrings and fill his belly wth Oysters Seasoned with spice, baist him with Anchovies Sauce with Oyster Liquor and the grabie of the ffish Serve to the Table with that Sauce and ye Juice of Lemon Melted up with Butter if you please

Tansey when hearbs is not to be got

Take a Calves Tongue boyle and shred it Small Season it with Salt Nutmegs & Mace, beat Eggs as for a Tansey with Creame fry it, Sweet hearbs is good added and a little flour to binde it.

An Apple Puding

12 Apples baked take ye pap of them the yolkes of 12 E[ggs] halfe the whites a 2 penny loafe of white bread grated Nutmeg Salt & Suger wth melted Butter, Stir it well and Bake it.

Hippocris to make

Take ½ a pound of Curran seed 3 ounces of long pepper 6 Ounces of Cinamon. 2 Ounces of ginger 1 ounce of Nutm[eg] a Sprig of Rosemary a Lemon Sliced 6 quarts of Skimed Mi[lk] but not Sower, 6 pound of cleane Suger 6 gallons of Sack Steep (but ye Milke and Suger) in ye Sack 6 dayes Stir it twice or th[rice] a day put it into a Large Tub & poure in ye Milke leasurely stiring ye Sack very fast puting in ye Suger into ye Tub before, th[en] let it run through the bag

Mackaroons

Take a pound of Almons blanched in cold water beat them small wth Rose water ¾ of a pound of Suger and ye whites of 5 Eggs beaten to water, then put in your Suger & Almons in it, then ~~put~~ set them upon a Chafeing dish of Coles till the substance be thick & stiff then put them upon wafors and bake them after Bread is drawne

Kidney of Roast Veale put into Puffpaist

Mince and put to it Currance, Eggs 4 or 5 Cinamon Suger Nutmegge Rose water bake it in Puffpaist made of a pint of flower 2 whites of Eggs, a little faire water a pound of Butter

Cheese of Creame

Take Creame & Strokeings run it them put a Little Cinamon tyed in tiffany when it is well come break it wth a Dish and not handle it to much put it in yor fatt press it very lightly put a little Salt in it take it out before Night and lay it on dry Cloaths turning & wiping it till it be fitt to lay upon Nettles

Posset without Milke

Take a pint of Sack 12 Eggs beat them well wth Cinamon and Suger when yor sack boyles put in yor Eggs and keep it Stiring till it be very thick then take it off and put it into a bason wth beaten Cinamon upon it

Calves head Oleo

Take a Calves head lay it in water to soke out ye blood first takeing out the Braines, when it is ½ boyled cut it into thin slices take a pint of the Liquor you boyle it in and put to it a pint of white wine with a bunch of sweet hearbs a blade or 2 of mace, & seasoning it with a little Salt, let it stew a while then put in a quart of faire Oysters, 2 or 3 Anchovies, a little peice of butter, a little white Vinegar some Juice of Lemon & the yolke of an Egge, boyle the Braines by them selves and put them to it when you are about to dish it up. If you put to it Lamb stones, Sweet breads & Mushrooms or some of them It will be the better

An Other of the same

Water and boyle him as above then cut him as above white wine & strong Mutton broath of each a like a ¼ of a pint of both is enough a Couple of Onions & of all kind of sweet hearbs cut very small, pepper cloves mace Cinamon of each a little Anchovies one or 2, a little before you dish it add a Little Lemon peel, and all. Bacon sliced thin boyled or fryed put in when you dish it, a peice of Butter when you put in ye wine at first Then when you are ready to dish it beat White wine and 3 yolkes of Eggs together Sippit ye Dish wth tosts fryed in Butter & soked in white wine & butter Let ye Sippits be round like little Cakes.

If you have hartichoke bottoms & Marrow or skirrits or Oysters Sweet Breads Breads Ciks combe & stones, They doe well Mix some sweet hearbs & 2 or 3 yolkes of Eggs with ye Braines role them into little Cakes & fry them in a pan wth sweet butter Some will steep them in Sack and Cinamon after they are fryed & put them into the Dish & or instead of frying stew them in Sack Cinamon then thicken them wth the yolke of an Egge & cast them in to Cakes into the Dish

Lice to Kill

The Juice of Broome with Oyle of radish or Mustardseed will do it

To write without Inke

Take Vitteral finely powdred temper it in a cleane thing wth water when it is disolved write with it None shall read it but those that draw it through a water wherein Galls have been infused —

An Other way wch I have Experienced

Take ordinary allum infuse it in faire water & write wth it upon thin paper seeing yt you can perceive every letter to be made plaine And at any time after it is dry that you would read it, lay it in a Bason or any other thing of faire water and ye writeing will presently appear

Inke to make

Take 9 quarts of raine water & 1 pound 3/4 of galls bruised but not to dust, steep them 3 days in ye water put to them 1 pound 3/4 gum Arrabeck & the next day 6 Ounces of Copperas place ye Vessell that containes them in ye Sun & stir it once or twice a day the oftner ye better You may proportion any other quantity according to this

Lost Haire to fetch

Take the dew of fresh Cowdung mixt wth honey & Anoint ye place

Moths to kill

Rosemary killeth them in woollen

Breth yt Stinketh & for the whites.

The distilled water of Rosemary flowers a little Cloves Cinnaman & aniseed, drinke it ye first thing & last, ye Longe

Wound, to get Iron wood or any thing out of

Dip a Tent in the Juice of Valirian and put into the wound and the bruised Leaves upon it that it be fast, and any thing will come forth.

Glew to Joyne things together

Take unslact Lime quench ye same with wine beat it into powder mix there with ffiggs and Swine greece then labor them well together wth which Joyne broken potts or any other thing

Fellon

Boares greese Leven herb of grace & fetherfew Stamped but chop ye hearbs first, when they are put together well, then the yolke of an Egge.

also for a ffollon

Take hounds Tongue in Summer, the Leaves in winter The bruised and layed to it will kill the sore & preserve the joynt

Thorne to drawout

The white yt is upon green goose dung spread upon a will draw it from the very bone if layed to the place

~~Brewing Continued~~

[To]bacco prepared for Smoking

One Ounce of powder of Amber

One Ounce of Eye Bright

One Ounce of Sage of Vertue

One Ounce of Rose Mary

One Ounce of Wood Bittony

[to] be Cutt tobacco Size & Mixed to 3/4 of a pound

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1690
———
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A purging ale to be taken Spring and fall

Dr. Butler

[Ta]ke 4 gallons of the strongest Ale of ye first shute of Brewers wa[...]
boyle this 4 gall till one gall be waisted then skim with good store of [...]
have a Canbace bagg ready ; then take Sene Alex. 6 ounces, polip[odium]
of the Oake 6 Ounces bay buries hulled 2 Ounces, Ash keys hull[ed]
[bru]ised 3 Ounces, Sasafras wood & barke cut in thin slices 2 O[unces]
[Sa]ldinelle 2 Ounces Let all these be severally bruised into gross p[...]
Except the Sene for that must be whole as you buy it and put
them all together into ye Canbice bagg which first must be put into the
Vessell and then the ingredients in to the bagg with a stone at ye botto[m]
that it may sinke hang it by a thrid so that it doe not touch ye [...]
three fingers breadth Nor the top with the Barme, put go[od]
Barme (query ye word Barme) to the Ale and so stop it close up, after
[...] drinke halfe a pinte of it in ye Morning, and not altogether [...]
Night : You may drinke of this from the begining of Apri[l]
[to the] End of May but not after May And from ye middle of [...]
to the middle of October. take it for 20 days together at ye lea[st]
[om]it no time when once you begin It is not to be taken after [...]
[...] after October : You may take it for 6: or 7 weeks in ye [...]
if your disease be great. Otherwais 20: or 30 days will be enoug[h]
[...] time. Take a draught of warme broth an hour before dinner
[...] hour before Supper, It will make yor body worke ye better
[...] Use yor ordinary diet, Keep not in for it but go very
[...] clothes all the time you take it: the more Exercise you use
[...] will worke If ye tast thereof offend you Eat 9 or 10 reason[s]
[...] Stones This Ale is so safe that ~~any~~ all Ages may
[...] Sucking Child to ye oldest Man or Woman It will
[...] cleanse the body of all ill humors [...] shall finde [...]
[...] weaker for takeing it: It hath done [...]
[...] were done in England both on young and
[...] that continue it Spring and fall shall never [...]
[...] It will ~~[...]~~ cleanse the body of all ill humors, water, w[...]
[...] cleanse the Stomake Liver and Lungs & head
[...] of the body without offence It will restore Nature
[...] and make ye body Lightsome & Ch[...]
[...] no longer then still & [...]
[...]

To Marrenett fish. Soals flounders or Eels

Take of the black Skins of Soals or flounders or any sorts. also flay the Eeles cutt off their heads & gutt them dry them well with flower, but wipe the flower off them Clarify the butter, there must be 2 parts oyle and part butter, then put the Licquor into a frying pan when boyling hott put in ye fish frye them brown & crisp, then take it out & lay it on a Course Cloth for the fatt to drain away, when cold put it into ye pickle made with white wine & Winegar of each alike, boyle these with a race of Ginger 2 blades of Mace & a few Cloves & some whole pepper, there must be pickle enough to cover the fish & when you serve it up it must be in some of that pickle

Stew Carps.

Take ye Gutts out of ye Carps put them into a stewpan & powr into the bellys alittle Claret to gett out what blood you can also Vinegar & Salt, to keep the blood from Clouding put to it ½ pint Claret a pint water ¼ butter a Spoonfull smal pepper a whole Onion some Sweet herbs 6 Cloves 2 blades mace, the fish must not be Scaled, but opened alive, & put them into ye Licquer cold together, it need not be ½ Covered. but turned when boyling put in 3 or 4. anchovies & if wants Salt or Sharpe put in more Shake in Some flower with your butter, see they stick not to the pann, ½ hower will stew them, when enough, lye them in a dish with Sipetts & powr ye Licquor over them they were stewed in

To make a Baked Puding

Take a penny white loafe cutt in thin Slices butter Dish lay in a row of bread strew upon that some Suit, cutt very small & with that strow some Reasons & Currants then lay more bread & Suet & plums till with the bread, then boyle a pint of milk & powre bread, cover it close lett it stand 2 howers then a pint of Cream with mace nuttmeg 5 yolks Eggs powre ye same on ye bread 1/2 an howre will bake

Carrett Puding

Take a 2d. loafe & grate it in 1/2 as much Carrett & put to it a whole nuttmeg a pretty of Sugr. & Eggs, (leaving out 3. of the whites) with Rosewater all mixt with a pint of Cream when ready for the Oven stirr in 1/2lb. melted butter you may put in som almond paste & soe bake it

A Tansey

Take 1 pint of Cream 1/4lb. grated biskett nuttmeg grated & 15. Eggs well beaten leave out 5. whites, put pretty deale of Sugr. & as much juice of Spinege or green wheat with a Sprig of Tansey, a litle Salt, then put all in a Skillett keept stirring over a soft fire till pretty thick then put in a clean fryingpan being rubbed with butter, when stiff turn it out on a plate you not pan it any more but put the dish on a chaffindish 1/2 howre, then dish it & squeeze orange on it & peel & Lemon about it with fine Sugr. & send it up

[…]he Water & [illegible] thred [illegible] […] eggs […] &
beat some Crums of bread & half a pound butter, when […]
boyled, thick them with yolk of Eggs well beaten tak[e]
the Skillett off the fire Stirr in the Eggs, Season th[em]
with Salt & put a litle Sliced bread in the dish
if they be not thick enough you may make them w[ith]
the boyling of fresh meat & put Gravy into them
& then just toste ye Slices of bread brown

To Roast a Lobster

Take Lobsters alive tye them to a Spitt with tap[e]
when they begin to be hott baste them with white wi[ne]
Vinegar, & Salt mixt, when turn red baste them with
Butter very well & still as they dry baste them as […]
as they roste, you may know when enough by the
Gravy. when leaves dropping they are enough
Sawce. see below

Sawce for Lobsters

½ pint white wine or to yr quantity put in some swee[t]
herbs 2 anchovis a litle horseredish a litle Lemonpe[el]
& onion boyle it well yn take out the time & Oinion & put
some grated nuttmeg & ye Gravy of the Lobsters & th[en]
boyle it again & Stirr in a good pees of butter, if
they are large they will be 2 howrs aroasting

[illegible] dleton. Poppy Water

To every Gall of brandy take 1/2 bushell good field poppys gathered out of wheat in Dry weather. sift them cleane from the seeds & picke off all the green Knotts & put them into the brandy as you picke, mix them with the other things ready prepared to every six galls brandy must put of Buglose & Burrage flowers 3 quarters of each, of clove Cowslips & Sage & rosemary flowers 3 pints of each, a peck of Gilliflowers 12 lb black Cherrys wash & strain the stones bruise in a morter & put them in 1 pound figgs cutt 1 lb Raisons 1/2 lb dates all cutt & stoned one ounce of Cardimon seeds 1/2 oz. brused Aniseed 2 handfull Andelica stalks 6 oz. Liquorish scraped, infuse all together stirr to the bottom 2 or 3 times a day. Keep it close covered in an Eathen vessell & after steeping 10. days, strain & sweeten it with dubb. refine Sugar & bottle it up for use, it will keep many years

To make flos Ungetoram the most precious in the world

Take of Rosin & perrosin of each 1/2 pound, Virgins Wax & frankincense each 1/4 lb of Mastick 1/4 lb Neats tallow 2 draghms of Camphire, melt that which will melt & grind the other, search it find boyle them 1/4 howre then strain them through another cloth of Canvas, then boyle ye Ingredients & 1 bottle of W^t wine together. then cool it that it be not hotter then blood put 1/4 oz. Turpentine ever straine of it before it be cold. but besure not hotter then blood when you put in the Turpintine and Camphire, when cold make it up into Rolls and Keep it for your Use

To make the Consumptive water

Take a Calves gather & warme out of the Calfe —
and slice them very thin into 3 quarts of milke warme from
let them stand 4 or 5 hours Then distill it off with a cold
Take ½ a peck of Snales and 2 handfull Oake & ground
Balme Ground Ivie unset hisop a good handfull of Ea
crack ye Snales and cut the herbs into 3 quarts of new Mi
then Distill it as the Other; when don mix both the wa
together in a Steane Then drink ½ a pint of it Morn
and Evening You may put a little loafe Suger in it
you please or drink it without

I set the things a part because one Still will
hold them If you have 2 Stills set them
Stilling together

To Make Mince Pyes.

Take 1 pound of Beefe suet and a pound of the hardest
Pippins pared and cored, Chop them as small as you ca
with the suet, put a pound of Currance & a pound of Sug
a smale Nuttmeg grated a little beaten Cloves and Ma
and Cinamond, a Large Lemon and civil Orang
pared as thin as possible and shred very fine
a quarter of a pound of Reasons of the Sun, 1/4le Pruan
stoned and shred very small with the suet & Apple
Then squese the Juice of the Lemon & and Orang
and put 2 or 3 spunfull of Sack to it and put it to
your Meate. if it is not sharpe Enough put in a little
Verjuse or Juice of Orange and Lemon and cut a
Candid Orange and Lemon peale with a piece
of the greenest Citteron you can get. Make your
Crust very thin

A Receipt to wash the Mouth for the Scurvy
and to fasten ye Teeth and Keepe them Sound

Take a pint of whitewine Vineger, 1 ounce Salt Prunell
beat fine and put to it, 1 ounce ½ double refined Sugar
burnt Allum ye quantity of a pullets Egg. ——
Shake these in a glass bottle and keepe it for use ——
To a Spoonfull of this put 2 or 3 Spoonfulls of faire Water
and by degrees your gums will be able to beare it of itself
and then once a week is suffitient to wash yr Mouth

Dr: Jas. Holmes
to Cure a Contract.n of the Nerves ——
Take pow:rs of Amber and anoynt the part twice a Day

to Cure the Collick
Take Salt. Tarter halfe a Drahm in a glass of fair
water or any thing the pation think fitt.
You must send for the Salt of Tartar just before you use it
or it will turn to water — If it is to keep by you, send for it in

Glocester
Glocester

Almon Creame

½ a pound of Almonds blanched & beaten put to them a little water in the beating straind them out wth a little Creame habe on ye fire more then a pint of Creame boyle in it Cinamon & a fe[w] Cloves when it taists of the spice take it out & put in yo strai[ned] Almons when it boyles up take it off put in Salt Rosewat[er] and Suger Dish it

Sack Posset

Take 14 Eggs ¾ of a pint of Sack, ½ a pound of Suger beat [the] Eggs an houre whites and all then put the Sack and suger to [them] stir them till the suger be disolved Straind it through a hair Sibe and set it in the bason you will serbe it in upon a Chafingdish of Coles stir it fast till it begin to thicken [then] habe ready a quart of boyleing Creame with a Slicd Nutm[eg] and a Sprig of Rosmary poure ye Creame in bery quick sti[r] it bery fast till they be well mingled take it off ye fire a[nd] cober it with a hott py plate ½ an houre before you eat it

Cowslip Wine

Take ½ a bushill of pickt Cowslips & 3 gallons of brook wa[ter] 6 pound of Mallego Rasons cut bery small & 2 Lemons s[liced] with the pieleson, put all those together with 2 pound [of] Suger into an Earthen pott or a Sweet wooden Vessel an[d] stir it well once a day for 9 days & then straind it, bottle It up close ~~stoped~~ Corked & set in sand & it will be ready to dri[nk] in 6 weeks or 2 Months

Scirup of Violetts

Take 16 Ounces of Violetts stamp them & infuse them [illegible] a pint of water then straine them and put to the Juice [illegible] 3 pound of double refined Sugar set it on ye fire and let it but just boyle up. Squeese in some Juice of Lemon It will preserve the co[lour]

White Marmalade

Boyle the Quinces till they be soft then paire them and scrape the pap, to a pound of that take a pound of finest Sugar and Clarrefie it In the meane time set y^r stuffe in a dish against the fire shedding that it may draine, then put it [into] the Sugar and stir it together till it come to a thickness fitt to box, be carefull ye fire be not too hot to change ye col[our]

Lemon Cakes fine

Take 4 or 5 Spoonfull of Spirit of Lemon to a ¼ of a pound [illegible] and a little Juice of Lemon boyle it to a candy height when it [is] enough put in a little Muske and some Lemon pill which you [illegible] grate. then butter y^r plates and drop them in little Cakes [illegible]

Quinces to preserve Red

Take Quinces gathered about all Saints day then they will not [illegible] nor loose colour Take cleane Sugar wait for wait to every p[ound] of Sugar a wine pint of water ~~&~~ Skim it well, Core and pare [the] Quinces then put them into y^r Sirup as you paire them [illegible] their Colour cover them close let them not first boyle fast [for] feare of breaking looke some times to the colouring of the[m] if they boyle to long they will be black Pot them and strain [illegible] Syrup [on] them

Brawne, ye best way to Keep it & make it white

Boyle it very Tender and when tis cold put it into Brine that will beare an Egge 3 or 4 days before you eat it, Take it out and sowse it in possett drinke Made with one pint of milke and two pints of small Ale, take off the curd cleere & boyle in it a branch of Rosemary & a little Salt & when tis cold put in the Brawne, never sowse above a coller at a time in ye possett drink Leave the rest in the Brine
This is the best way to Keep Neets feet or any Sowse

Pigg to Sowse

Bone it water it (haveing slit it) 2 houres dry it in a Cloath then take beaten Nutmeggs pepper ginger Salt tops of thime sweet Marjorom & a very little Savory Lay it on ye in side of the Collers & so Role it up with Tape, boyle it in white wine Vinegar & water and Salt a Little Oatmeale till it be very tender, Keep it in the same Liquor only ad to it a pint of white wine & Mace, boyle the pickle well after ye Pigg is taken up, Leting the Pigg & pickle be cold till you put them togather

Carpe or any Scaile ffish to boyle

Scaile and wipe it cleane put it in a cleane dish, prick it in ye tail to make it bleed, put to it wine & Vinegar then open it take care you break not ye gutts for fowleing it, Wash all ye blood into the Liquor & stew them in the same Liquor adding to it a pint of white wine & ½ a pint of water with mace ginger pepper Butter Anchovies grated bread fryed in Butter

Mustard

y yor Mustard seed very dry beat it in a Morter & sift it through a fine sie put it into ye pot you would keep it in, & put to it ~~in~~ a Shallot pilled a little t & pepper & a bit of horse Radish, then pour in as much boyling ar as will make it to ye thickness you would have it, Stop it close ye no nd come out & in 4 or 5 days take out ye Shallot & horse Radish

Pudding of Barley

A quart of Creame 6 Eggs ½ ye whites beaten well then Season it with sugar & Rosewater & Nutmeggs and Salt 4 or 5 Spoonfulls of boyled Barley butter a dish Bake it let it stand ~~bake stand~~ in ye Oven as long as a Venison pasty or else it will be like a Custard.

Purslane to Pickle

Take purslane at the full groath, cut it close to the ground put it into boyleing water boyle it till it be tender then dry it upon a Cloath when it is through dry put it into pickle of Vinegar and Salt.

Jelly of Calves ffeet

Take 2 Calves feet and a knuckle of veale cut off ye Skin and fat put to them 4 quarts of water & boyle them to a Jelly but be sure to Scum them well, then let it run through a Jelly bagg & so let it stand till next day then take ye cleere and put it into a Skillet put to it whole Cinamon & Nutmeg and a few Cloves and let them boyle, then put in a good deale of white wine and a little Salt when it is Enough take ye whites of 10 Eggs well beaten and put to it and let them boyle a little then let it run through a Jelly bagg and while it is hott Season it with Sugar

Apples to Butter

pare and core the Apples cut them in halves put them upon a Chafeing dish of coles with as much faire water as Rosewater a little sack a piece of Butter let ye Liquor ½ cover them so let them stew with Cinamon Orange peel and Sugar

Almond Butter

then straine them till ye substance of ye Almond be out then put it to boyle in a Skillet & when it boyles up put in a little Salt, a little Orange & the Juice of ½ a Lemon let it boyle a little more, then cast through a thin linnen rag so let the way come from it, one night, then lay it in a platter and beat it well with a Spoone till it be Smooth season it with searced Suger then dish it.

Take ½ a pound of Almonds and blanch them let them lye in water unpounded then make ready Liquor thus, Cleane water a pint put in it a Crust of Bread and a Stick of Cinamond whole let it boyle a good while a little before you take it up put in a handfull of blew Violetts & let them boyle a while then take it off and let it stand then pound the Almonds as small as is possible with Rosewater then put in yor Liquor into the Morter to them stiring them togother then

This last part Should be first

Apricock & Rasbury Creame

Take 14 Apricocks put them into a Silver or Earthen pott put that pott into a pott of boyleing water let them boyle till they are tender poure out ye cleare Liquor and straine the thicker through a strainer put to it thick Creame & Suger thus make any fruite

Goosbury Creame

Scauld a quart of Goosburies till they are tender pour out the water and straine ye goosburies then beat it with the yolke of an Egge Mix it with thick Creame Rosewater and Suger

Almon Puding

To a pound of Almond paist put ye yolkes of 6 Eggs and 2 whole ones Creame a little where in ~~[illegible]~~ Mace is boyled Marrow in large bitts to make it fatt Season it with Spice Rosewater Another on ye other side

A good Oatmeale Puding

Steep great Oatmeale 12 houres in Milke then boyle a pint of very thick Creame & let it steep a night more in that, then put 8 yolk of Eggs Cloves Mace Currans dates Suger Salt great store of Beefe suet boyle them in Skins or a bag or Bake itt

Barly Creame

Take ffrench Barly pick it Cleane boyle it, shift it 3 times when it is white and tender put ye water from it & put to it thick Creame & large Mace boyle it a good while have ready a handfull of Blanched Almonds beaten & strained wth a little Creame put it to that on ye fire keep stiring when It boyles over take it off take out ye Spice Season with Salt Rosewater and Suger

To make a plaine Cake — It is an Excellent Recei[pt]

Take eight pound of the finest flower, 3 pound of Butter of y[e] best you can get of dish butter, mix them well together rubing it Jnto the flower till you can see no butter. Then take a quart of Creame & heat it hot but not let it boyle, take a quart of Ale Ya[st] and mix with your Cream and strain it into your flower then take 2 pounds of Carraway biskit such as they strow upon Custards, one pound of rough Carraway Comfitts & mix them into your Cake, with sum Sweetmeats, but first let y[e] Cake stand halfe an houre before the Fire to rise and put it into a quick Oven as fast as you can, two hours will bake it

with Carraway

Citron,

Orange &

Lemon peal

To make Jumballs ./. My Mother Angers receipt

Take a pound and halfe of Shuger, two pound of fflower 4 Eggs yolkes and whites, beat them with a quarter of a pint of damask Rose water Take sum Carraway seeds finely cleansed If you like them soe make your paist with this Liquor The paist must not be to tender roule them wth your hand in round roules on a cleane board without Sugar or fflower Then lay them on Tin or pewter plates being a little Buttered set them into an Oven as hot as for pyes, less then a quarter of an houre will bake them If you love Coriander seeds Steep them in white wine Vinegar over night, then rub them in a cleane Cloath

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My Lady Chaworths receipt of Jumballs

Take one pound of Shuger, one pound & a halfe of fflower, two Spoonfulls of Carraway seeds mix them well & a quarter of a spoonfull of Coriander seeds, one pound of Butter melted with 2 spoonfulls of rose water, put to that the yolkes of 9 Eggs beaten and worke all to a fine paist wth a quarter of a pound of Almonds finely beaten worke all these togather like bisket roles and bake it after browne Bread

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Almon Puding

[Bl]anch yo[r] Almons & beat them as for marchpaine, to a pound put y[e] yolk of 8 [E]ggs & two whites Some Creame wherein Mace hath boyled marrow in grea[t] [bi]tts to make it fatt Season it wth Nutmeg Amber greese Sugar Rose water [an]d bake it in a dish y[e] Oven not to hot if you put them in Skins [l]ay y[e] Skins in white wine a day or 2 before you use it [pu]t a little Candied Orange & Lemon pill cut small in it

To make Cheesecakes

Take six quarts of New Milke & Rennet it very cold when it is cum put it in a Cloth & let it hang up and drop then press it with your hand till no whay will cum out Then take it and beat it till its very soft Then take a pound and a halfe of new butter washed in Rossewater & beat it with what Suger you put in according to your pallat Then beat all well together a good while with a little Cream, take halfe a pound of Naples Biscake grated & sifted very fine or Mackaroon if you please and mix with it 7 Eggs, but foure of the whites well beaten and strained mix all together well with halfe a large Nutmeg grated put it in good paist & bake them in a Quick Oven in panns a quarter of an houre

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Gingerbread

To make white Ginger:Bread

½ a pound of blanched Almons beat them to a paist with Rose water least they Oyle Season it with Cinamon ginger Liquorish & Aniseed Suger all well beaten ~~print~~ print it and dry it in an Oven

Gingerbread Red

A quart of red wine set it on ye fire, then take grated bread Cinamon ginger Suger Liquorish & anniseed when the wine boyles put in ye bread & 2 or 3 Spoonfulls of rose water let it boyle till it be as thick as a haisty puding let it stand till it be cold then strew ye Spices upon a clean board & mold it all to a perfect Paist, then role it out print it and dry it before ye fire upon a board

To make a Tansey

Take a pint of Creame 19 Eggs 9 whites taken out, beat your Eggs very well before you put it to the Creame then take the Juce of caros as much as will culler it green, One Nutmeg, Sweeten it to your taste Mix all together then put it into a Skillet and set it over the ffier Stur in 1/2 a pound of sweet Butter as it boyles, boyle it till it cums from the Skillet then put it into a Interniss and an Other over it, then drean the Butter from it & set it over a Chafindish of cols to harden it when it is hardened of that side, turnd it on the Other side Then squeese Juce of Orange over it & strow fine Sugar over it slice sum Oranges & lay upon it also

You may Add sum grated bread if you please

Beefe a Rump to bake

Boyle a well salted Rump of Beefe till it be above 1/2 boyled Mince ye tender part of some other raw fresh beefe wth Suett then take parsley, thime, pepper & mingle it wth ye minsed Meat & stuff ye rump wth this compound, put it into an Erthin pott wth the grabie yt comes from it, add to it as much Broath or grabie as will cober it Some sweet Butter and mace so Stew it tender. Serbe it in Its owne Liquor.

Rise a made dish

Boyle 3 ounces as many curraned in a pint of water when it is thick put to them 4 ounces of butter a little sugar Rosewater Sinaman ginger Nutmeg Salt 4 Eggs, bake it.

Wiggs to make.

Take a quarter of a peck of flower a pound of butter rubbed into ye flower $\frac{3}{4}$ of a pint of Ale yest, as much cold Milke as will [make] it into a ~~cold paist~~ stiffe paist; when tis well kneeded put $\frac{3}{4}$ of a pou[nd] of smooth Carrawaies So put them in ye Oven presently.

Jones. Puding fried.

4 Eggs beaten Seasoned wth Nutmeggs a little Sack and rose water and Suger, the most part of a penny loafe grated a Spoonfull of flower Mingled with Creame Curraines if you please fry it like a Tansey

Jones Puding Boyled

2 penny loaves grated a $\frac{1}{4}$ of a pound of Suet shred small, Suger Sinamon and Nutmeg Salt mingle them well, 7 Eggs but 4 whi[tes] if they are to thick put in Creame Then dip a cloath in hot water and ring it hard out then then flower the cloath lay it in an Emp[ty] dish and put in ye puding then ty it up and put it into boyleing wa[ter] stir it well at the first that it may Mingle will boyle an hou[re] and $\frac{1}{2}$ then stick it wth blanched Almons cut in slices then poure upon it thick Creame rose water and suger

Carpe Boyled

Scale it wash it Slit it, take out ye Intrills and rows then s[lit] it in Sunder and cut $\frac{1}{2}$ of it into 3 peices, boyle it and ye Row[s] in as much Claret as will cover it, a few Cloves, a peice of butt[er] boyle it $\frac{1}{2}$ an houre close covered the sauce ~~only~~ is only the Liquor

A good White pott

Take a pint of Creame boyle it with Nutmegs suger & Mace stir [it] while tis cold then add 8 Eggs let it stand an houre then put to it [ye] stoned Dates sliced & marrow of 2 bones cynamon: & ye sipp[ets] of white bread so bake it

Pottage or broath for the Table

Take 2 or 3 sorts of Meat as Beefe Mutton Veale Chicking all manner of coole smooth hearbs Cowcomber purslaine Sorrel Cabage Colliflowers Mercury parsley green or old pease if you straine them Cloves and Mace bottom of Manchet boyle them well till they be all to peices then take ye Liquor and hearbs from ye Meat and bread and stew it an houre or more put to it in ye Stewing a peice of fresh butter If they be not thick Enough thicken it with yolke of Eggs, if you are roasting Meat put the grabie to it or a cold roasted meat in ye boyleing will do well

Ducks to Stew

Bone yor Ducks then litely strike ye inside wth yor Knife that the Seasoning may enter then take butter and ye yolks of Eggs Sweet breads boyled and cut in peices Mace pepper Cloves Nutmeg and white wine worke them well together with a very little Lemon peele then Stuffe up yor Ducke with these and sow it up & with strong Mutton broath or Beefe broath Stew it Leasurely 3 or 4 houres Sippit the dish & so serve it

for want of sweet breads slice a tender tripe yt is not sowed you may put in sweet hearbs if you please

~~A soft oven will bake them~~

Suger Cakes

Worke ye yolkes of 3 Eggs well beaten into ½ a pound of fresh butter, worke also with them ½ a pound of re fined Suger a pound ~~of Suger~~ of flower 3 spoonfulls of rosewater as much of Creame, ½ an houre in a Soft Oven will bake them

Duck Sawce

ffor sawce to Ducks boyle 6 Onions and parsley beat them wth butter & pep[per]

Mutton Sawce

Parsley shred small first boyled Capers beat them well wth Butter and Vinegar and ye yolke of an Egge

Pigg Sawce

Sage parsley Marjorum time Saborie rosemary Cut small boyle them well Curance Nutmeg grated bread the braines beat them with the yolke of an Egge Vineger and suger Lemon peale and grabie

Chicken Boyled

Parsley boyled a blade of Mace beat them wth Vinegar butter & sug[er]

Mutton a neck to Stew

Cut it in thin slices fry it till it be browne then stew it in Clarett & Vineger 3 parts Claret then take a good quantity of Sorrel a little thime & winter savory & Onions Chopt small Stew all together & put in a little grated bread

Eels stewed ye ffrench way

Cut them in little peices with white wine & water of each alike q[uantity] to cover them. Scum them & put in a bundle of sweet hearbs 2 or 3 whole Onions whole pepper Mace cloves Salt, butter, stew them softly till they are tender then take them up & keep them warm till you boyle ye Liquor well away then disolve in it 3 or 4 anchovis then beat 3 or 4 yolkes of Eggs wth Vinegar stir all together and serve it up ~~in faire~~ with Sippits

Fricasey of Rabitts

Take Rabitts quarter them & season um wth Nutmeg pepper Salt put them into a Skillet wth Marjorum Savory & young Onions greden, cut very small cover them with water let them boyle till they are tender then empty out the water & put to them a pint of Whitewine put into ye fryingpan a good peice of sweet butter then put ye meat into ye pan and browne it beat ye yolks of 4 Eggs with yr wine and put into ye pan with ye meat soe Dish it

Tansie

Take ½ a pint of thick Creame 18 Eggs ½ ye whites mingle with them a little grated bread Nutmegs & Sugar Spinage Juice & tansie cut small straine ye Eggs & Juice through a strainer after ye Eggs are well beaten put them into a Skillet and set them upon the fire stiring till it be very thick then put it into the fryingpan Close it together & fry it with sweet Butter

To Boyle Ducks or Teale

When they are ½ rosted take them of from ye Spit, Launce them downe ye brest stick cloves upon it put them ~~upon~~ in a pipkin with strong Mutton broath Whitewine pepper mace Nutmeg Verjuice & butter & a crust of bread to thicken it a few sweet hearbs & an Onion

Fry Turnips crisp when they first be quartered then stew them in other broath or some of the Duck broath in a thing by it selfe and dish them with your Ducks

Hash of Fowles raw or rosted

Take ye flesh from ye bones mince it small wth Lemon pill spice and sweet hearbs Stew it in broath with Juice of Lemons very leasurely and close covered Sippit ye dish and when ye Meat is well stewed put all into ye dish with Sippits Let it stand over coles till ye bread hath dryed up the broath Then take gravie & verjuice Juice of Orange & put upon it

Any Scale Fish to Sowse

Draw but not Scale yor ffish boyle him in as much water as will cover him a quart of white wine & Mace Salt, let the Liquor boyle before you put in ye fish when it is boyled take a quart of that Liquor and a quart of white wine ½ a pint of Vinegar a little ginger Slised as pepper corns boyle them together When it is cold put yor ffish into It

Rice Puding

A quart of Creame a pound of Rice 2 Eggs, Orangado a ¼ of a pound, Cinamon a quarter of ~~pound~~ an Ounce, a little Rosewater & Ambergreese some grated bread ¾ of a pound of Suger some Marrow boyle Salt in ye Creame

Another

½ a pound of Rice steeped in new Milke a whole Night let the milke drop from it then take a quart of the Creame put the Rice into it & boyle it a little let it coole an hour or two and then put ye yolks of 6 Eggs Cloves Mace Currants Dates Suger Salt mix them well with great store of Suet shred small

To make Orange Tarts

Take 4 large Sebil Oranges pair off the Rinde, shred it and beat it in a Stone Marter: then put their to 12 Ounces of Double=refind Sugar, with the yolkes of 10 Eggs; habing mixt all well togethert put them in puff=paist; soe bake them: an houre is enough.

To make thick Cream Cheese

Take the new milk of Seven Cowse & the nights Cream, put it into a Chees tub, and take a gallon of scalding hot water into which water put a handfull of Marigolds picked and bruised, then strain y^e hot water into y^e Cream & Milk and stir it about, then put in as much Runnit as will make it cum hard, then take Blankitts and cober it bery close when it's cum bery hard take two wheying Cloths & lay it in two stands & take yor curd up as thin as possible & lay it in yor stands with fleeting dishes doe not break ye Curd, put halfe into one Stand & halfe into ye Other when yor Curd is all laid in let it stand an houer a wheying it selfe then turne ye Cloaths over and press it wth boards till all the whey is out and poure as much cold water on the curd as will cober it all over, and let it stand halfe an houre, then let ye water run from it, & press it hard till the curd is bery dry then put it all in one fatt strewing a little Salt in the Middle, set 50 pound weight on it, let it stand an houre & then put it in ye press, & turne it ~~with~~ in cleane wett Cloaths every houre all day then let it stand till morning, then turne it & let it stand an houre then salt it all over, but not bery much, then pin a cloath hard round the sides of it, and let it stand a day & a night in Salt, keep it swadld till it be hard & begin to Coat, puting cleane ones to, every day

This must be Made in ye Month of July.

To Boyle Beans in Winter

Take a small bagg full of wood Ashes, put it into a kettle or pot of water and let it boyle a little, then poure the water on ye Beans and let them stay there in all Night or not soe long & it will soften them, after which boyle them as in summer And they will eat bery well

Fresh Cheese

Make a Curd of Creame (tender) whey it well Season it wth Rose water & Sugar worke it into the Dish you serve it up in through a Cullender and then put Creame to it.

Aprecoks to preserve

Take to a pound of Apricocks before they are too ripe nor yet hard 3/4 of a pound of double refined Sugar paire and stone them & beat your Sugar, cover them with Sugar as you paire them laying them one by one in ye preserving pan put to every pound of Sugar a pint of water, reserve a third part of the Sugar set them upon ye fire & when the Sugar is Molted and they begin to boyle Strew on ye dry Sugar by degrees Stir them not for feare of breaking when they are more then 1/2 boyled set them by in ye Sirup till ye next day then boyle them up If you would have them Jelly paire some Apricocks and cut them in a pott cover them and put ye pott of Scalding water to boyle when their is Liquor strain it through Canvas and to every pint take 3 quarters of a pound of Refined Sugar & as much water as will melt it by dipping it whole into ye water, let it boyle till it be Sugar againe and when it is cold put ye Juice into ye Sugar set it upon ye fire Stiring it till it be Melted, let it boyle up Scum it cleane when it is coole put it upon ye Apricocks in their glasses Draineing their other Sirup from them

Jelly of Quincees

Take ye Quinces and grate them & Straine them then take other Quinces boyle them whole in faire water & take them out and cut them in peices like dice & take to yor Juice pint of Juice 1li & 1/4 of sugar boyle yor Sugar and Quince a 1/4 of an houre upon a cleere fire Leasurely when thats done put in 3/4 of a pound of the cutt Quince let yt boyle a 1/4 of an houre stiring it all the while, but if it Jelly not in 1/2 an houre let it not bate

To make a Rare Cake

Cake

halfe a peck of flower being 7 pound, a pound and 1/2 of butter melted in Milke 1/2 a pint of Creame 10 yolkes of Eggs a pint of East 4 pound of Currance a pound of Rasons of ye Sun stoned and shred 3/4 of a pound of fine sugar 2 Nutmegs two penniworth of Mace 1/2 an Ounce of Cinamon a peny waight of Saffron 6 Spoonfulls of Rosewater Muske & Ambergreece a wine glass of Sack let it stand rising 3 houres before ye fire then worke it up and set it into the Oven Let it stand 1/2 an houre take it out Ice it with whites of Eggs rose water and Sugar wet it first with melted butter put Ambergreece at ye Icing let it stand a 1/4 of an houre longer, Lemons Citron & Eringoes are very good sliced into the Cake.

An other good Cake

Cake

halfe a peck of flower 2 or 3 Spoonfulls of thick yeast Salt and 6 Eggs 1/2 the whites beat them with ye East and put them into the flower then take 1/2 a pint of boyled Creame melt in it a pound and 1/4 butter put into it a 1/4 of a pound or more of Sugar a Nutmeg Mace and Cinamon beaten when it is but Milke warme mingle it with the flower and kneed it neere an houre then put to it 2 pound of Currance Washed dryed & warmed then Mold and bake it on a plate an houre and a 1/2 or less will Bake it, butter the plate.

Quince Past

first coddle them then peel them & slice them beat them in a Morter then rub them thorough a Sive & dry them over ye fire to every pound take a pound of Sugar & 3 ounces all Clarrified boyled to a roping height then put in yor Quinces let them Simmer a 1/4 of an houre or less, when they are cold cast them into Cakes

Apples to make green

Boyle yor: water before ye Apple be put in Codle them reasonable tender but shift them in 2 hot waters for they old will not be green then ~~shift~~ pool them and put them into a Sirup. let them boyle Leasurely ½ an houre

Red

paire yor: Apples and put them into Clarrified Suger to cover them put Cinamon Clovs and Muske close cover them and boyle them gently till they be tender

White

Faire yellow pippins paire them & throw them as you paire them into seething water let them boyle a walme or 2 then put them into Clarrified Suger & boyle them till they be tender you may put a Lemon Juice into ye Suger Take ye cores out of all both red & white before you boyle them with a coring Iron

Jelley of Currance

Take Currance and Straine them to a pint of ye Juice take 1 pound of Suger and boyle them to a Jelley doe soe with any fruit, first Clarrifie & boyle the Suger high then put in ye Juice

A receipt to preserve ffiggs

Take ffiggs not too ripe & boyle them in faire water till they are very tender then pill them and ty them up in bitts of Muslin or Gause to keep them from breaking, then take a pound of Sugar & a pint of water and boyle it up to a thin Sirupe & put in yo:r ffiggs & let them boyle a little then set them by and let them stand nine dayes in the Sirupe heating them twice a day over Charcole or in an Oven soe keep them all the year and dry them when you please

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Jelly of Pippins

Take 2 dosen of russet Pippins nere ye Stalks, 6 Apple Johns cut them in quarters pare and core them as you doe them put them into water then shake them out of that water put them into a Skillet with 2 quarts of water & set them on a quick fire that they may boyle fast & when ye water taists well of ye Apples and they are Soft it is enough, this quantity will make 2 pints when it is boyled let it run through a fine Sarsnet but doe not squeese them too hard Let ye Juice stand and settle when it is setled take to a pint of Juice a pound of double refined Sugar beaten Then take 2 Oranges quarter them and take out ye Meat lay the peals in water ye night before you use them slice them thin wipe your knife oft that it black not put them into water as you slice them then put them into boyleing water & let them boyle till they are tender you must shift ye water 3 times in ye boyleing to take away their bitterness When ye Oranges are thus done take ye Juice of pippins & the fore said quantity of Sugar set it upon ye fire till ye Sugar be melted let it boyle very fast a ¼ of an houre scum it cleane put in the Oranges and an Ounce more of Sugar beaten Let it boyle very fast when it is enough ye Oranges will looke very cleare & the Sirup will be as thick as Cream upon ye spoone then put in ye Juice of ½ a great Lemon till boyle ½ a dosen walms scum it cleane then put in Amber greece and let it have one boyle

Thus you may make Jelly of Quinces leaveing out ye Oranges but put John Apples to the Quinces

Sirup of Lemons

Take of the ~~Cheife~~ Cleere Juice of Lemons 1 pint fine Sugar 2 pound, disolve ye Sugar first in ye Juice till it be melted & set it to boyle till it be a thick Sirup

To know when yor Suger is boyled to a thin Sirup

First clarifie it & in ye Clarifieing of it there will arise a black skum So in ye boyleing it to a thin Sirup there will a rise a Second scum very white Scum yt off very cleere and when it leaves haveing a Scum the Sirup will looke pu[re] and be cleere./

To Clarrifie Sugar

Take a pint of faire water & beat a white of an Egg in it till there arise a froth upon it, then put to that pint of wa[ter] a pound of Sugar let it boyle till there rise a Scum wh[en] the Scum is hard Scum it cleere & straine ye Sirup throu[gh] a Cloath to use./

To make ye Sirup of Althea or marsh Malle[ws]

Boyle ye Rootes in faire water (haveing first Scraped the[m]) to a pint of water take a pound of Sugar and boyle them to a Sirup.

Fflowars to Candy

Take Gum Arabeck water, wit ye flowers with it, sift a little fine Sugar upon them & as they dry keep them dusting it on 2 or 3 times

Antemony Water.

Take an Earthen platter & set it upon a Still first takeing away ye Lead plate with the Ashes use to ly upon. And a good ffire being in the Still: put into the Platter 4 Ounces of salt peter & 2 Ounces of Antemony both beaten, stir it with a Brass Ladle till it boyle and take ffire, then quench it with 2 quarts of Spring water, then poure it into a pewter Bason, let it stand there till it be very cleere, then bottle it up; the water must be redy to put into it when it gives the crack or all will be lost. It will be cleere in 6. dayes, None is good but the cleere the Older it is the better.

Ague

Take a large clove of Garlik & as much pepper as will ly upon a 6 pence as much Salt beat altogether and lay it upon the joynt betwixt ye fore fingers, bind it on so that it may ly upon the hand betwixt ye knuckles as far as ye knuckles reach. Lay it on an houre before the fit comes.

Ague.

Wrap the skin of an Egge about ye little finger & ty it about before ye ffitt comes tis good to prevent it.

Ague

Take 3 ffiggs, and cut a worme in 3 peices make a hole at the bigest end of the ffigg wth a Skewer & put into it ye head end of ye worme and close ye figg up, this to be given about 2 houres before ye fitt com put ye middle part of ye worme into another figg & give it a gainst ye second fitt, and ye other against ye 3d ffitt if Occasion be in like manner but there is seldome Occasion for it It has cured a great many

ffrost ffruit for present Eating

Take ye white of an Egge & beat it wth faire water then take double refined sugar beat & sift it. Make it very hot in a Silver or bell mettle Skillet, wet the fruit in ye Eggs then dip them and role them well in ye sugar

Balsome very rare

Take

Oyle of Swallowds	1 pound & a halfe
Oyle of St. Johns wort	1 ounce
Oyle of Lawroll	1 ounce ½
Oyle of Spike	½ an Ounce
Oyle of Juniper	½ an Ounce
Turpentine Washed	½ a pound
Natural Balsome	½ an Ounce
Yellow wax	½ a pound
Red Sander powder	1 ounce ½

Disolve the wax in the Oyle of Swallowes upon a soft fire, then take it from the fire and mix the Other Oyles with it, Stiring it last of all mix the Turpentine with the Other Ingredient but first melt it, Stir it till it be cold least the Powder & naturall Balsom ly in the bottom

The Vertues

It cureth green wound Squirted in if deep, Otherwaies drop it
it cures Scaulding and Burnes, Stitches, paine in ye Teeth rub ye
Cureth a bruise the quantity of a Walnutt or Ounce, taken Inwardly
either in warme white wine, or dry.
In wine it is good against the Plague, measels, & pox, against all
Swellings and straines if an Oynted

Bruse or congeled bloud

Take Smallage Roots seeth them in water make it very sweet give it the patient

Bruses, spraines, Swellings, or Aches or Agues
the green Oyntment to be made in May.

Take a pound of Sage a pound of Wormwood a pound of Rue and the topps of bayes halfe a pound, cut them small & stamp them in a Morter with 3 pound of hot sheep suet as you can get it out of the Sheep well picked and shred beat all together till it be of one colour when it's well beaten put it into a Bason & put to it 2 quarts of Sallet Oyle worke together & put it into a Stone pott Let it stand close covered 8 dayes Boyle it upon a soft Charcole fire Six houres, when it is boyled put to it 4 ounces of Oyle of Spike, while it is hot straine it before you put in the Spike & stir it well least it burne

Convulsion ffitts

Take a pint of red wine a quarter of a pound of ye best Currants, ½ an ounce of pianny seeds as much of piony roots sliced, as much Saunders, put these into the wine and stew them togather, then straine them & put in a bout ye quantity of a Walnutt of Mithradate, Sweeten it with Suger, drinke of it at Night first then in the Morning.

An Other

Take black Cherry water, Saxafrax water, Brianny water of each an equal quantity Sweeten it with the Sirup of piony compound, 2 or 3 Spoonfulls at a time twice or thrice a day take. It has a great Carracter given by Capt: Cole

Bruise

The white of an Egge beat up in Brandy and dipt in tow so bound upon ye part bruised is Extraordinary good/ Capt: Cole Another at ye bottom of this Leafe

Corne that is hard

Take Snales in the shell, prick them & there will drop an Oyle out of them dip a rag in the Oyle & lay it to the Corne & in 2 or 3 days you may draw them out. They will never come againe

Also black Sope, Saffron, and Salt & lay thereto: and It will rott it. —

Cornes Soft

Blow yor: nose in a hollond ragge Morning and Evening & lay it to ye Corne fastned on

Childe dead to Expell

Take as much Vipour powder as will ly on a sixpence & drinke in wine

Spraine

Re: Rose ~~water~~ buds, rosemary wormwood, Lavender Cotton Lavender, Camomile, Hisop of each a handful put them in a bason to a pint of sallet Oyle, let it stand 7 days in the Sunn then in the same bason set it over a soft fire & let it boyle 3 or 4 warmes then strane it out. Or binde a wet cloth about it. Mr

So assoone as it is done put the part into cold water

Barnard ye Surgion

Bruise or Congiled Bloud

Take Smallage Roots seeth them in Water Make it very sweet & give it ye patient

Balsome for any distemper inward or outward or for Plag

Take of Venis turpentine a pound Olive Oile 3 pints Sack 6 spoonf yellow Wax ½ a pound, Natural Balsom an ounce, Oile of St Johns wort an Ounce red Saunders an Ounce in powder, Slice ye wax set it in a ~~Cellar~~ Skillet over ye fire, when it is thorough molt put in ye Turpentine washed 3 times in red rose water, stir them well till they boyle, then take it from ye ffire & let it stand next day, then take it out of ye Skillit & cut it into thin slices when ye water is out set it on ye fire againe & when it is molt put in the Olive Oyle, the Sack the balsom & Oyle of St Johns wort & Sanders stiring them very well together, let them boyle againe a short time, then take it off and stir it 2 hours, when it is cold put them into small potts, cover them close wth Leather It will keep 20 yeare the older the better.

It is good for Inward bruises & most distempers inward or outward, Especially the Plague takeing 4 Mornings together, a quarter of an Ounce at a time & Sweat upon It

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Caime to take away

Cowdung and barrowes greece layed on hott in a Poltis is a very good thing

also

Spirit of Turpentine and Oyle of Peter mixt together and rub the pained part there with.

also

Compound Spirit of Lavender is very good to take away

Nipple yt is sore

Rap yor Nipple round with leafe gold, do it when ye Child has done Sucking It will cure it

as also will Palmacitty molted & noynted wth a ffeather

Balsome Lucatellose

Take of Venice Turpentine halfe a pound wash it in a pint of Sack till it be white, of ye: best sallet Oyle 1 pound & ½ bettony, bays, rosemary, of each a Small handfull cut small and mixed in the sack, let them infuse 24 howrds, then boyle them 3 howrds then straine them, then add of birgin wax 6 ounces. Oyle of Sinjohns wort 3 ounces, Oyle of Nuttmegs & Oyle of clobes Natural Balsome, Storax, Mirh, Spermacitty of each 1 ounce. Oyle of Mace Mummy camphire of each halph an ounce, Oryle roots, archanet, red Sanders Sanguis draconis in fine powder of each 6 drams, boyle them alltogether a gaine 7 or 8 howrds, then straine it and let it stand a night, In ye morning make holes in the Balme & pouer out the water & set it on a gentle fire when tis disolbed add to itt of Pearle red Corall prepared & Ambir greese of each halfe a dram, a book of leafe gold stir it togather till it be cold

Its Vertues

Good for all green wounds. bruises inward or outward, for ye Collick given in Sack, good for Syatica & Stitches & shrunk sinews, the parts being Anoynted with it, It cures ulcers. and Cancers, old aches and cold humors, Palsey, Appoplexcy, & cold diseases of the Braine, ffor ye head ach, the Temples being anoynted with it, good against Poyson & Surfitts given in Sack, keeps ye small Pox from pitting if the face be Anoynted with it, drawes out broken bones and hinders Inflamations in Wounds

Obserbe neber to Tent Leggs or Brests wth any

Burning or Scaulding present Remedy

Take large Onions bruise them all to peices & clap them to the place burnt or Scaulded & rap them up wth cloths bery close for 12 howrds, then take them a way and anoynt the place wth Unguintum Album warme

Brest sore to cure beyond Expectation

Rabitts donge dryed & ~~finely~~ powderd, finely Searched & Mingle it wth honey to make it a plaister and lay it upon the Brest

Brest sore

Take a sheeps head ye woll on it boyle it in water till it be boyled to peices, straine yor broath from it, & thicken ye broath wth Rice to height of a Poltice, then put to it 2 yolkes of Eggs, & a little Saff boyle them with a little Barrowes greece added to them, dress th Brest with these twice a day, warme as ye party can indure it, will break and heale it, & much asswage the paine

If after ye breaking it heale not fast enough make plaister of Goates dunge well dryed & sifted, Mingled honey & dress it with that.

Bleeding to stay

hoggs dunge layed upon ~~a Cloath or~~ the wound, or a Cloath dipt white wine Vinegar & layed to ye secret parts, This is approved or set ye party up to the Kneese in warme water

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Carbuncle or any inveterat Sore, Not a bette remady can be fund, Experienced by Mr Allen

Tarr and Loafe Suger boyled and applyed warme to it

Cancer inward in the body. It will save Life

To take dragon root cut small and dried made into fine powder, boile the waite of a Sixpence in white wine and doe this 3 dayes fasting

Cough or Tiseck

White Rose water Hisop water Horehound water Colts foot wa of each a pint, set them upon a soft fire & when it simmers thick it with the powder of English Liquerish till you may take it up a knife poynt, Then sweeten it to yor taist with white Suger Candy

Plaister

Take a quart of the best Sallet Oyle, ½ a pound of Clarified hoggs
Lard, Old Castle sope the like, of Flanders Oyle of Bays the like, white
Lead the like, red Lead a pound.

Let the Leds be finely beaten and Searched, the Sope thin Slis'd
and with the sallet Oyle & hoggs Lard put into a well glased pipkin
holding a gallon at least, Let all these be gently boyled over a slack
fire of Charcole and kept constantly stirred for the space of
2 houres, till all change from the first pale red to a deep
Ash colour wch will be in that time; after which put in the Oyle
of Bayes and gently boyle and stir it till it is Changed to a
Darke Olive colour, Then droping 3 or 4 drops on a pewter
plate or dry stone that it comes off without sticking then tis
enough & you may make it into roules or put it into large
gally potts for the following uses

The properties.

It is good for the Gout Sciattica St Anthonies Fire
the Shingles, green wounds Old sores or ulcers, Titters
Bruises by blowes or falls. Scaulds or burnes Spraines
or indeed any Externall Casualties wherein their happens
a fracture

Beast yt is wounded or horse Back

Take brine of Beefe allum a good quantity Rosin a little
beat them and put them into ye brine let ye brine boyle first
and be cleer scumed then boyle it in ye brine

Green Oyntment good for bruises spraines swelling or Aches or Agues Make it in May

lb pound of Sage 1lb of wormwood 1lb of Rhue & ye tops of baise ½ a pound Cut them small
and stamp them in a Morter with 3lb of hot Sheeps Suet as you can get it out of
ye sheeps belly well pickt and shred beat all together till it be of one colour when
it is beaten put it into a bason & put to it 2 quarts of Sallet Oyle work it together
put it into a stone pot Let it stand covered 8 days boyle it upon a soft Charcole fire
houres when it is boyled put to it 4 Ounces of Oyle of spike while it is hot
strain it before you put in ye Spike & stir it well least it burne

Jaundys yellow & black

Take a quarter of a pint of Milke a quart of strong ale, when it is posset Clarrifie the drinke with the white of an Egg then scrape then scrape downwards of ye bluest Castle sope as much as appears to be ye bigness of a pulletts Egge, when it is loose boyle it in ye posset drinke till it Curdle then take it off & sweeten it with honey

Drinke ½ a pint of it at 6 aclock in ye morning, fasting 2 hours after it, Sup at 5 a clock & go to bed at 8. drinking ye same quantity takeing nothing after it that night, Doe this 3 weeks every 3d Night Halfe an houre after Supper let them take ye quantity of a haizle nut of the following Electuary, a ¼ of an Ounce of Mithradate Conserve of gilliflowers & red Roses, of each an Ounce. 2 penniworth of Diascordium, ½ an Ounce of Cassia once in 9 days, let them rest 3 days together from ye drinke but take ye Cordial

Black Jaund: If it be the black Jaundies, Then use more Sope & Cassia and honey.

What to abstaine from: The party must not Eat Milke Butter Eggs Cheese. Garlik or Onions

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Back a paine in it or Collick

The decoction of hollihocks with honey & Butter, Or water grewell with it and honey & Butter.

Also is good 5 or 6 drops of Spirt: of hartshorne in a draught of wine or ale

Breath Short

The root of hollihock made into powder and 4 times as much honey

Cordial water, good against any Infectious disease

as Pestilence, burning Feber, Small pox, or measels and to remove any Offensive matter from ye Stomake Especially after a Surfitt & may be given to Women with Childe being in passion of the Mother or in other cases of Necessity & also Children in Convultion ffitts.

Take of Sage, Sellendine, rosemary, rue, rosa-solis, mugwort, pimpernel, dragons, Scabious, Agrimony, Scorzonera, Balme, Scordium, Cardus benedictus, Bettony leaves & flowers, Centry tops & flowers, Marigold flowers & leaves, St Johns wort flowers & tops, Mead Sweet, Clove gilliflowers of each of these a good handfull, Angellica Seeds, bettony Seed of each one handfull, the roots of Vincetoxicum, the roots Contrayerba, Cittron seeds of each ½ an ounce, the roots of Butter bur, angellica roots, Tarmentill roots gentian, Elicompaine, Piony, Zeddary, Snake foot Liquerith, of each of them ¾ of an ounce. Shread the hearbs & put in ye roots into a gallon and a halfe of the best white wine, & let them steep 3 days or a week stir them every day. Or you may still it off in Brandy

Throat Sore

Red Sage red ffennel Hisop Colembine Leaves, plantaine runing thime, violet Leaves, Strawbury leaves, of each ½ a handfull boyle them in 2 quarts of ~~ale~~ strong Ale till halfe be consumed then put in ½ an ounce of roach Allum boyle it againe till ½ the remainder be waisted, then straine it and make it pleasant with honey, then boyle it till ½ that be waisted every boyleing must be Leasurely.

Ginger grated and snuft up the nose is also good

Stains
Burnes
Cankers

Eyse a rare water or to take Staines out of Cloath or silk if washed in it or for Burns or Cankers. —

Take 3 ounces of unslacked Lime and 1/2 a pound of raine water let them stand in a glass vessel or of tin 3 days, Stir them togither and let them settle an other day and night, let them be well covered, then straine them through a Linnen cloath Leisurely that it may be cleere, then put to it 10 drams of Salt Armoniack the whitest you can get beaten to powder dissolve it in ye water by long standing and oft stiring it. Then straine ye water of or else filter it.

Impostth:
Ptisick
Stone &c:
Plague

Impostumes, Ptisick, Stone, Spleen, Plague, Eyes and all Manner of diseases, a rare Water. for

Take one part of Gentian & 2 parts of Century Stamp them and put wine to them & let them soake 5 days then still them Keep the water cloase & drinke morning and Evening of it

Wounds - If you use it to heale wounds ye powder of Century must be added

Piles

Let an Onion be hollowed and some Oyle of bitter Almonds be put into it rost it in the Embers anoint the hemorordes with the Juice when squeezed out.

Face

Take an Ounce, or 2 spoonfulls of ffrench Barly a Chicken fleed, put to it 2 quarts of water boyled to one, to that a pint of frog water with an Ounce of white Sugar candy and Juice of Lemon —

Vapors

w Two spoonfull of black Cherry water, of Balme water, Orange flower water, pennyroyall water Sweeten wth Sirup of gilliflowers of each two spoonfulls.

Gripeing of ye Gutts or wind Collick

Collick

w Take a dram of Skatchandel beaten to powder & one dram of hirapiera. put them both into one quart of white Anniseed water keep it close stopt and drinke a wine glass full at a time

Burne or Scauld to heale without a Scarr and Excellent for the Piles.

Piles –
Collick – Daffee according to direction
also Usquebaugh in warme ale a good draft
Gripes – A spoonfull of Oatmeale ground, put in a pint of cold water. Stand 2 houres
drink Morning & Evening & both about a pint

Take a pint of good Sallet Oyle, ½ a pint of the Juice of Plantain ½ a pint of ye Juice of houslick being strained boyle ye Juices and the Oyle together till ye waterey Substance of the hearbs be consumed, and then put in a good Spoonfull of wine Vinegar and after that put in an Ounce & ½ bees wax thin sliced Stir it together and keep it for ye use a fore said.

Daffees Elixer. done

w Take Lignum vita ½ a pound as much of Sena of Gillacompaine roots 6 Ounces, 4 Ounces of Anniseeds ½ a pound of sweet ffennell seeds, 2 pound of stoned reasons of the Sun, 6 quarts of Brandy put them into a glass or stoane stop them close let them stand 3 dayes and 3 Nights. then draine them off and bottle it, & Jujubis 2 Ounces put in wth the other things, you may take 3 Spoonfulls at a time night and Morning for 3 dayes when you please – Ale put upon the Ingredients after it is drawne off ½ a pinte taken in a Morning will worke –

This is good in Most Distempers

Rupture

o. Take the powder of Loadstone in Sack 2 Scruples or if the party be older rather 2 drams, make a plaister of powder of stele mixt with honey and lay upon the place

Wind in the Veins

Take Liquerish powder carraway seeds & suger candy beaten small of each a like quantity to which put a third or more of the powder of Rhubarb & as much creame of tarter take as much as will ly upon a six pence thrice a day for a week

Plaister, that cureth wounds, all paines & sores old or new, Sprains, & ye bloody flux, gripes in the gutts a plaister being layed upon ye belly spread upon fine Leather.

Take virgins wax, ffrankencence, hearts greese, Spermacitty Mastick, of each 2 ounces Rossin 4 ounces melt all togather then straine them into a quart of white wine let them boyle 6 houres stiring it much then let it stand till it is almost cold then drop in 2 ounces venus Turpentine wch hath a dram & halfe of Campher dissolved in it stiring it Continually till it be quite cold then make it up in Rolds

~~Breast sore~~

Wind

Aniseeds 2 ʒ. 1 ʒ of sweet fennel seed 1 ʒ ½ Carraway seeds, ginger 1 dram Liquorish 2 drams, white suger candy the waite of the rest make all into a gross powder & so take

Stone

Take a $\frac{1}{4}$ of a pint of Renish wine as much Juice of Parsley an Ounce of Oyle of sweet Almons, an Ounce of ~~sweet~~ sirup of Marsh Mallowes & six spoonfulls of parsley water make it bloodwarme & take it when ye paine begins And take it 3 Mornings

Stone Gravil or Collick

Take about 10 drops of Oyle of Turpentine in a $\frac{1}{4}$ of a pint of white wine, the Oyle must be put into ye wine or it will stick to the bottom It will make you very hungary

Scurvey

Lenitive Electuary 3 Ounces. Powder of Jollup $\frac{1}{2}$ an Ounce hollonds powder 6 drams Mingle them with sirup of Marsh Mallowes — Take ye quantity of a small Nutt every morning or every other morning

Stomake to cleere & settle, & for a Surfitt

rfit also: Take 20 or 30 drops of Elixer proprietatis in a wine glass of Ale and drinke it first in a Morning and take a little Ale after it to cleere yor mouth It will give a stoole or 2 & settle ye stomake

Wind a glister

Aniseed ffennelseed Carraway & Comin seeds bruise them & put them into 3 pints of water boyle it to halfe, Take $\frac{1}{2}$ this at a time & put to it a spoonfull of sugar $\frac{1}{2}$ as much Salt the waite of 9 pence of ordinary brimstone in fine powder Take it warme & keep it as long as you can

Electuary of Life a rare one to preserve youth

Take of Resons of the sun 2 pound Liquerish powder one Ounce boyle them in 2 pints & 1/2 of water till halfe be consumed, when it is prest out put into ye Liquor Mirabilons Cebule. Cittron and Indy, their stone taken away, and beaten in a Mortar of each 2 Ounces, of Emblick and Belerick of each 2 drams boyle and press them out, then add a pound of white Sugar and seeth it to a Sirup then put in 1/2 an Ounce of Cinamon Nutmeg Margeram and aniseed of each — an Ounce. Cloves, Gallongal of each 2 drams keep this in a pure Vessel. In it is Medicine for the heart, head, Stomake, liver, Spleen and ye generative Members. It is first hot, then moist, then cold, & last dry

Eyes

Eyes, a water to restore lost sight

Take of Tutty in fine powder & of Aloe Epaticum of each three drams in powder, fine Sugar 2 drams, 6 Ounces of Rosewater as much white wine, put all in a glass stop it close and Sun it a month drop it into ye Eye night and morning

Liver the heat of

Take the best Currance 1/2 a pound, Cannary 1/2 a pint, Steep them the space of a Night upon a gentle heat then draw the Pulp through a haire Sive and mix it with a dram of Rhubarb powder, 2 drams of Sena, Spirits of Vitroil and Sulfer of each one scruple, the Species of ~~Drier~~ Driarhodon Abbatis one dram mix them into an Electuary the Dose is as much as a Nutmeg every Morning fasting and at three in ye after noone

The Vertues are

To open Obstructions of the Liver, take away flushings and heat in ye Face, purifieth the Blood & causeth a cleare Complex

Stone

The stone yt is taken out of ye gall of an Ox in Powder

Take a quart of the Stones of Haws and a pint of Cherristones dry and beat them to powder Sift them & add to them 4 Ounces of the seed of Broome out of the pods, as much Liquorish, both in fine powder, 2 Ounces of Cray fish Eyes made into powd 2 Ounces of the sea horse pisle finely rasped, keep all these in a glass closely stopped and when you have Occasion to use it take as much of it as will ly upon halfe a crowne and use it according to the following directions

Take 3 pints of spring water 2 pints of Renish or white wine 4 Ounces of harts horne boyle it till halfe be consumed upon a gentle fire then straine it, Three Ounces of fine Sugar 2 Ounces of Sirup of Althea, And one paper of ye powder ~~of the stone that comes out of the gall of an Oxe~~ above written, Stew those ½ an houre then straine it when it is cold It will be a Jelly, ½ a pint of this made as warme as Milke from ye Cow dranke Morning & Evening 14 dayes togather every 3 months, by Gods blessing will cure It

Stomake to remove any Stoping

Take a head of Garlik & peel of all ye Skinns of ye cloves boyle them in faire water till they be as soft as pap, haveing a ¼ of a pound of Butter out of ye Churne washed well without salt and as much Virgins honey, mix all togather in a Stone dish or peringer, then take a toste of browne bread and toste it well and butter with the same as you would butter a toste and Eat it the last thing before you go to bed takeing nothing after it

Tis good to remove any Stoping from the Stomake

Eye for any filme or outward Sorenesse Or to wash a Wound.

Take of Cellendine Alehoofe & Dazies a like quantity stamp them and straine them & to the Juice put a little fine Loafe Suger

All Aches in the Bones & Limbs

White arke angell roots leaves & flowers, lay a lay of them bruised and a lay of Barrowes greece one upon an other till ye pot be full then cover ye pot set it in the ground 3 foot deep for 3 weeks or more till it be mouldy then warme and straine it It is Incredible how it will cure

Surfitt Water

Take a gallon of small Aquavitæ a peck of red Poppes let them stand in it a week then straine it and put into the water of browne Suger Candy a pound, of loafe suger a pound, a pound of reasons of the sun stoned a ¼ of a pound of Liquerish 3 ounces of Aniseeds a dram of Saffron a pint of Borage water as much of Dragon and Cardus water, Infuse these a Month stiring them once or twice a week, when you straine out ye poppies put them into a still and you shall have a good quantity of water out of them which put to the rest.

Aquamarabilis

Take 3 pints of sack a pint of Aquabita, a pint of ye Juice of Sellendine, 1 dram of Cardamum, Melilott flowers Cubebs gallingal Nutmegs Mace ginger Cloves of each 1 Dram Steep all these in the L close covered 24 houres & Still them in a cold still with a soft fire but constant Night and day let your Still be closed with Ry paist.

Oyle of Suger.

Take 1 pint of Doctor Steephens water ½ a pint of red rose water, 1 pound of lofe Suger put them into a pipkin and boyle them over a cleere fire when tis cleane Skimed set it on burning as ~~wee~~ you doe wine, Let it burne on ye Embers till it be as thick as Oyle Iff you have not Dr Steephens water, Take a pint of Aqua vita ½ a pint of Aniseedwater & ½ a pint of red rose water and make it as before, tis good against a Cold, a Consumsion, dropsy Melancholy faintness &c: take 3 or 4 Spoonfulls at a time

Orange Water.

Take to 5 quarts of Brandy the thin outward parings of 50 Oranges Steep them 3 dayes in an Earthen Vessel closed with paist then Still them in an Ordinary Still closed round with past and keep ye top of the still cold with wet cloathes, when you have drawn of all mix it together and add to it a pound & ¼ of beaten lofe Suger

Plague Water a very good preservative

Take 3 pints of Mallego Sack a handfull of Sage as much rew or hearbegrace boyle it till a pint be waisted, then strain set it over the fire put to it one dram of long pepper ½ an ounce of ginger 2 ounces of Nutmeggs all well beaten boyle these a little & put thereto one ounce of Metheradate one dram of Venus Treacle a pint of hott Angellica water Take a Spoonfull Night and morning, If infected 3 Spoonfull and Sweet well after it

Stone if it be in ye ~~Reines~~ Kidney

Anoynt ~~wi~~ the Reignes of the Back with these

Take Oyle of Scorpians Oyle of Dill and Lilleys of each a like quantity a little wine Vinigar mix it with the Oyles and Anoint with it with ~~[illegible]~~ a warme hand, after if the Stone be in ye Bladder Anoint all ye Region below ye Nabill as a fore said

Oyle of Eggs good in Severall Cases

Take 60 Eggs boyle them hard then take ye yolkes of them & warme them well by a gentle fire in a glased Vessel take heed they burne not Sprinkle them with wine when they are hott press them

It is proffetable in Fistulaes & Ulcers It causeth haire to grow It cleereth the Skin It cureth the Tetter and Ringwormes and Scabbs.

Scabs Tetter &c:

Oyle of St. Johns wort

A quart of white wine, ~~a quart~~ of ye best Olive Oyle 4 pound, of Oyle of Turpentine 2 pound the Leaves flowers & seeds of St. Johns wort 2 great handfulls bruised put all into a great glass vessel set it in ye Sun 8 or 10 dayes, then boyle them in the same glass in Balnea Marjurum strain out ye hearbs puting in fresh, doeing as before: put in nothing more to it but the hearbs.

Scurbie grass Water for ye Scurbie or dropsy

Take of the Leaves of both Scurbie grass	—	6 pound
Brooklime and Watercresses of each	—	1
White Brianny Roots - - -	—	4
horse Radish - - - -	—	2
of ye winterian Root or Barke - -	—	½ a pound
Lemons the rinde and pulp - -	—	10 of them
Nutmegs - - - - -	—	4 Ounces

Let all these be stamped & the Juice of the hearbs drawne forth and Mixed with ye roots and spice and Infuse them 3 dayes in 8 pints of White wine distill it in a cold Still take of this fasting every Morning 4 or 5 Spoonfulls or More if their be Occasion

Valerian Water.

Take this water and ye Roots and Still it. He yt Drinks of this water 19 dayes fasting he clargeth & purgeth the Breast of all fleyme. It clargeth ye Veins of the Harte, it comforteth ye Stomake, it avoideth ye ... of all Sickness, it is good for ye Stoping of ye Liver and ye Lungs and the Keynes. It clargeth Mervilously Mans Nature, and giveth great will to Meddle wth Women when a Man useth it often at Morn and at Noone and when he goeth to bed. all his Nature shall be warmed & Augmented greatly. and he yt useth it often though he be nigh dry he shall come in short time to his Nature again Also it maketh a Man to make water well

Poyson or Pestilence against

A precious Water of all Waters. It is of some thought Impossible that any Man should Dy of Poyson or Pestelence yt useth to drinke this water next his heart

Take Turmentill, Scabious, Bittony, pimpernel of each like much and still them together

Jelly of Hartshorne

Take ½ a pound of harts horne put it into a gallon of water boyle it till 3 parts be waisted then straine it & cleare it into a Skillet & put to it Sugar and the Juice of Lemon

Buglose or wild Borage water the Vertue

Water of Buglasse wch is called wild Borage hath ye same vertue that Borage of ye Garden hath, Water of this herbe made of the flowers alone is best; or else it may be made of the herbe, roots, flowers and Leaves. This water is good for them that are not to be let Blood for it purgeth ye blood of all manner of bad humors, & of all bad & corrupt blood. It maketh good bloud, & the bloud yt is to hot it cooleth and yt bloud yt is to cold it warmeth. It multiplies the Sperme and mendeth it. It comforteth ye member within and without. It comforteth ye heart: & purgeth the Meloncholy humors & the braine yt is infected by bad humors Meloncholik. It helpeth much to cheere them yt be fooles and Frenitike, which oftentimes are sore infected: Let them drinke of this water 3 or 4 times fasting & it shall help those yt are Frentike

Cordiall Jelly

3 ounces of hartshorne 2 of Ivory a Spoonfull of french barly boyle it in a quart of spring water till it be a pint straine it then put to it 2 Sliced dates a blade of Mace Nutmeg Cinamon Rosewater Sugar boyle & straine it againe

Balme Water It is hot & dry

It helpeth ye Matrice of women & good for all cold sicknesss of ~~[illegible]~~ the Mother of women it helpeth them greatly in Conception, tis good for all manner of Gouts in ye Joynts and Palsie It is very good for ye cold Gout for all Manners of Veniums bitings if it be layed thereon with Oyle of Roses good for ye Memory, 2 spoonfulls of this very good for the Stomake paine drinking it in a Morning fasting, Melancholy and want of Courage drink this in wine, useing this water in ye Morning keepeth a person in health and good colour & quick wth his face Cherfull It keepeth haires from growing white who hath ye palsie or trembling of ye hands or feet take every day as much as may go into a Nutshell & mix it in a glass of wine & it will cure him in a short time. take of this and a little Treakle & temper them together, the party yt has ye falling sickness drinking it will doe him much good and prevent his falling, to wash ye Mouth often with this water it will preserve from all manner of paine of the teeth It is good for ye Stone & gravill, It breaketh ye Stone into small peices & maketh it to avoid wth ye water & scowereth the Bladder and Reinds

If you wet flesh or fish in this Water It will keep Long from spoyleing

Suger of Rasburies

Take a quart of ye Juice of Rasburies & 1 lb of Suger Melt the Suger scum it cleere then put 4 or 5 Spoonfull of ye Juice to it and boyle it till it have dryed up the Suger to a Suger of it selfe then put in 3 or 4 Spoonfulls more & boyle that to a Suger and so continue till it have drunke up all ye Juice then Keep it for use —

Rasbury Wine. 2 or 3 Spoonfull of this Juice put to a quart of white wine or Clarret will make Rasbury wine when you please

Sirup of Violets

Infuse 4 Ounces of Violetts well pickt in a quart of seething water in a gally pot set into a pott of hot water to keep warme 16 hours not boyle, press them out & put in 4 Ounces more let it stand as before doe this thrice let it be scalding hott when you put in ye Violets but the rest of the time more Moderate, to every 1/2 pint of Liquor take a pound of double refined Suger & put it into a gally pott seting ye pott into a pott of boyling water, stir it till the Suger be melted then straine it when it is cold pott it up

Preserve Apricocks or Plumbs green

Stand them over over a Moderate fire till they be tender then peel them, then take wait in Sugar & cover them in the Sugar let them stand in Earthen Vessel a Night or a day then take yo:r Sirup and boyle it a little and put it to yo:r plumbs againe luke warme doe so 3 or 4 days boyleing it thrice a day At y:e last put in yo:r plumbs to boyle a pritty while till y:e plumbs looke cleere which will be when they have taken Sugar Enough then pott them If y:e Sirup be too thin take it out and boyle it againe

Oranges preserved

Take y:e thickest rinde Orange and y:e deepest coloured pare them very thin, as you pare them cast them into a pan of cold water then cut a round hole in y:e bottom if you doe them whole and sew them in fine Cloaths. Those you doe in halfe cut them and take y:e Meat out boyle them in water but let the water boyle when you put them in When the first water is bitter take them into a platter & w:th a bodkin pick ~~the~~ out the meat of the whole ones then put them into an other boyleing water & boyle them till y:e bitterness be quite gone from them & they be very tender If 2 waters serve not take 3 or 4 then make a Sirup thus

To every pound of Oranges take 2 pound & a halfe of Sugar and 2 quarts of water make it into Sirup Skimming it cleane then put in y:e Oranges Let them boyle fast till y:e Sirup be thick then put them into a Silver bason in y:e Sirup till the next day then Pott them

Lemon Creame

Take 4 Lemons and squeese ye Juice out of them and lay the peels of one of them in it then beat ye whites of 4 Eggs and one yolke very well wth a 1/4 of a pint of water then set over ye fire 1/2 a pound of double refined Sugar with a 1/4 of a pint of water boyle it to a Sirup then put in ye Juice and as soone as you can after put in the Eggs keeping it stiring over ye fire till it hath a walme or two, then put it into dishes or Glasses

Plumbs green, to dry.

Take any kind of white Plumbs when they are at ye bigest before they change colour, way them, put them into a gally pott of water cold, Set them upon a very soft fire that they May scauld very leisurely, when they begin to peele peele them into an other Skillet of hot water let them stand that till they are very greene then take to every pound of Plumbs 3/4 of a pound of Sugar put ye Sugar into a Silver bason & to every pound a pint of water Boyle it and Scum it very well then take ye plumbs and put them into ye Sirup so let them stand, then heat them throughly twice a day for 4 days then take them out take care you boyle them not when you heat them you must not dust Sugar upon them when you dry them

Red paist of Rasburies

To a pound of Rasburies take ½ a pound of Juice of Goosburies and ½ a pound of yͤ Juice of red Currance a pound & ½ of Sugar boyle them togather breaking yͤ Rasburies very well Scum it well and when they are boyled enough then take them & let them coole then boyle yͤ Sugar to a Candy & then put in yoʳ Raspas stir it well till yͤ Sugar be againe melted So fill your Molds and dry them as the white wᶜʰ followith

White paist of Rasburies

Take white Raspers and put them into a Silver pott & boyle them in a Skillet of water when they are tender poure them into an Earthen Dish break them with a Spoone very small then wey it & to 2 pound of this take a pound of the Juice of Goosburies, to this 3 pound take 2 pound & ½ of double refined Sugar beat it fine & boyle it till it be Sugar then put in yoʳ pulpe & stir it well take a care it boyle not then put it into Earthen Sawcers & dry it in a Stove when they are Canded on yͤ top turne them upon Glass & when that side is dry heat yͤ Glasses a little and turne them upon a paper

Snaile Water.

Take a peck & ½ of Garden Snailes gathered neare Selandine Rosemary or Lavender keep them 4 dayes & give them Selandine or bay leaves wash them thrice a day in new Milke then lay ½ a bushel of Charcole upon a cleane hearth and when they are kindled make a whole in ye middle of the fire and put in the Snailes roast them till they leave hissing then take them out & wipe and pick them from ye Coles & froth then stamp ~~and~~ them shells an all in a Morter then take a quart of Earth wormes slit them & scowre them with Salt wash them in white wine then beat & dry them as ye Snailes then put them into yor Pott you set yr Limbeck upon then lay in the bottom of the Pott 2 great handfulls of Angelica as much Celandine, take ye flowers of Rosemary burrage Buglosse Marigolds of each a quart, of Cowslip flowers a peck, Agremoney Bearsfoot Barbary barke Woodsorrel Sweet Marjorum of each 3 handfulls, Fenegrick turmerick Cubibs of each 2 ounces well beaten then lay on ye Snailes and flowers put to them 3 gallons of strong Ale, 2 gallons of Sack let it stand one night stiring it often in ye Morning put to it 3 ounces of Cloves harts horne and Ivory of each ½ a pound: you must not stir it after ye hartshorne is in, for that must Lye on the top then set on the Limbeck well closed with paist Receive yr water by quarts the first is strongest Into every quart put 3 penniworth of Saffron into the glass in a Tiffany: 2 Spoonfull of this in 4 of Ale or Beer and fast 2 houres after it, take it 4 dayes together but less for a Child as you shall thinke fit

It is good to prevent a Consumtion & Jaundies the passion of the heart, Revives ye Spiritts and takes away the yellownesse of the Skin —

Apricocks to dry

Take ye fairest Apricocks when they are very ripe way them then paire them & stone them take their waite in Sugar & fill them with Sugar as you paire them when all are pared put them into a Silver bason with ¾ of the Sugar let them stand so all Night the next morning preserve them when they are tender Strew the rest of the Sugar on them let them stand that day & Night the next day heat them throughly but take care they boyle not then lay them upon a white plate If any be broken put them one by one in Sawcers & make them as round as you can You must Sugar finely beaten & tyd in tiffany & dust some of it upon ye Apricocks then put them ~~into~~ a Stone Next day turne them upon Glasses & dust ye side wth Sugar & when they are dry turne them on papers

This is the very best way

Apricocks Preserved

Pare them and put them into cold water then Scauld them till they are soft to ye stone then put them in cold water all night shifting them once then draine them in a Sive, then put them into as much Clarrified sugar as will cover them the Sugar must be cold warme them and shake them togther & let them stand in the Sugar all Night the next day boyle them till they be Enough then lay them on a Sive & boyle y^r^ Sirup up to its height when they are cold put a Laire of Apricocks & a Laire of Sirup so fill up y^r^ potts

Emperiall Plumbs as ye Apricocks: Amber Plumbs must be scaulded first a little then put into cold water then drained & put into cold Clarrified sugar standing in ye sugar a little before you boyle them then order them as the other plumbs.

Cherries to Dry.

Take ½ the wait of Sugar to 4 pound of Cherries pluck the Stalks and stones from them put them into a presarbing pan with ye Sugar finely beaten and let them stand till ye Sugar begin to disolve then set them on ye fire let them boyle apace about a ¼ of an houre till they be cleere & tender then take them off and let them stand in ye Sirup 2 dayes then take them out & lay them upon a Sive yt they touch not one an other where let them stand 4 houres yt ye Sirup may drap from them then set them upon ye Sive into a warme Oven when they are somwhat dry turne them of & set them upon a dry sive with ye dry side downwards when they are through dry put 10: or 20 at a time into warme water take them out againe quickly dry them one by one on a Cloath and lay them on ye sive & set them once more into a warme Oven They will dry very well if you take 6 pound of Cherries to a pound of Sugar but dry them instead of a Sive upon a bord.

Barburies Conserve

pick yor Barburies set them over ye fire wth 2 or 3 Spoonfulls of water then rub them thorough a Sive take neere as much pulp of pippins as Barburies put them togather and dry them as for paist, for every pound of pulp a pound of Sugar boyle them till you think they will Cut

Plumbs to Dry

To every pound of Plumbs take a ¼ a pound of powder Sugr Slice ye plumbs on ye side & take out ye stones, then put them and the Sugr in ye preserving pan with water Enough only to wet the Sugr & let them stand till ye Sugr be disolved then set them on a gentle fire & stew them a Little leasurely takeing care yt they break not in the doing when they are tender set them away in ye Sirup for a day & a Night then take them out one by one & lay them on a Sive and so set them into an Oven a little warme, when they are dry take them out & put ye Stones close about them and turne them on a cleane Sive & put them in dry againe when they are through dry put them up in boxes with paper between but wash them first & the Cherries

Apple Water

Note yt Apple water put into ye Sirup of any preserved will make it Jolly & keep ye colour & keep it from moulding all ye year Apple water is maid by Apples boyleing in water till it will Jolley take out ye Apples and keep the water

Fruit to Cast in Sugr

The Allablaster molds every Mold being in 2 pieces water yor molds & boyle the Sugr to Candy height fill one ½ of ye mold with ye hot Sugr & turne the mould round in yor hand & it will be hollow you must but dip the Sugr in water and so boyle it

Codlin Paist

Slice thin the greenest Apples you can get Scauld them & draine them & rub them wth yor hand through a haire Sibe dry them as you did the other paist put Suger likewise and all things as ~~[illegible]~~ in ye Rasbury paist.

Cherries to Preserbe

To ebery pound of Cherries take a pound of Clarified Suger boyle it till it be a Sirup height before you put in yor Cherries then boyle them to a good height Scumming them Continually and take them some times of & shake them, when they are Enough take and Skim them wth a paper and when they are cold Pott them up.

Marchpain

Take 2 pound of Blanched Almons beat them till they begin to be a paist take caire they Oyle not but put in ye beating a drop or 2 of rose water diburs times then when they are well beaten put a pound of fine searced Suger into ye Morter & beat it till it be a perfect paist then cober your Marchpain wth a sheet of paper as big as you intend to make it either a Charger or Py plaite, cut it round raise an Edge about it ~~but~~ put wafors under it bake it then take it out of ye Oben and Ice it with Rose water & suger as thick as butter Set it in to the Oben till it rise white & high then draw it Make to garnish this some of ye paist into [illegible] & fill them wth little peices of Mormalade & cast biskits upon them Colour some of ye paist wth red, roll it & lay a peice of red & a peice of white one upon an other Cut it in Slices & it will looke like Bacon Print some Paist in molds

Peaches to Preserve Green

Take Peaches before they have any Stones when a pin will run through them then through them into strong Ly made of water & Ashes scaulding them & that will make ye ~~Lir~~ farr come between your fingers wash them in 3 or 4 waters warmed then through them into as much Clarrified suger as will cover them and let them boyle till they be tender then take them up and let your Sirup boyle a little when they are cold Pott them

Orange Chips.

Paire yor: Oranges thin lay them in faire water 3 days shift them twice a day boyle them in water till you may punch them through with yor: naile, Draine them in a Sive very dry Clarifie as much suger as will cover them well then put them into the Sirup hott cover them close with french paper close to the Chips & so let them stand all Night the next day set them over a soft fire and let them Simmer, then take them off and poure them into an Earthen pan & cover them with a paper & when they are almost cold put them into yor preserving pan & let them Simmer & then put them out and cover them as before Doe this 3 or 4 times then put them into yor pan again and boyle them gently till the Sirup be at a drawing height then put them into a close pot & set them in a warme Oven all Night, then lay them on a sive to draine a little but not to dry then lay them on a plates dusted with fine suger Dry them Moderately turning them and dust them again

24 Octob 1709 For the Wormes in Children

Take fine Rhuberb 2 drams. Scutchandle ½ a dram
Salt of Wormwood 12 Graines, Cloves & mace of each 6 gra
Infuse all these in ¼ pinte of boyleing water leting it
stand warme before the ffire 5. Or. 6 hours. Let the
Child take one large spoonfull every night.

Mr Woolley ye Apothicarys best Receipt

Sugar Cakes
Work the yolks of three eggs well beaten into ½ a pound of fresh butter, ...

Hounds grass & wheat & wine & hony stamp & fetch together & lay it on ffellon with the sword of Bacon upon it it will breake it in 3 dayes.

ffellon or Canker.

Take Wormwood Plantaine Mousear and rew & the yolke of an Egge Salt and honey & wheat flower & make a plaster and lay it thereto and it will kill it quickley ——

ffor a webbe in the Eye.

Take red Roses suger and Salgeme of each an even portion and make thereof a powder and take a little thereof and lay it in the Eye. /.

Heart
Lungs
Plague
Ague

To keep the heart cleane from Corruption to preserve the Lungs & to make a good stomake it is also good for ye plague & ye Ague ——

Take Centory gathered betweene oʳ Lady dayes the assumtion and the Nativity then following. Dry it in a cleane Oven: beat it into powder as small as you can and use to drinke a spoonfull every day with a spoonfull of Ale next yoʳ heart, and take two Spoonfulls of Ale to wash it downe. /.

ffor heat in ye palmes of ye Hands and Soles of the feet.

×× 2

Take 6 sponfulls of Rosewater & a sponfull of Vinegar and wet therein a Linnen cloth & wash every night therewith yoʳ hands & yoʳ ffeet.

Timpany & Imposthume to Destroy

Take Allexander Leaves in Summer & in Winter ye Roots Eate them for ye space of a quarter of a yeare: And it will consume ye Timpany & Imposthume in ye body ——

Bragat a pritty Liquor

Take 10 quarts of strong Ale & one quart of Honey: three Nutmeggs Cloves and Mace a ¼ of an Ounce, Cinamon half a quarter of an Ounce, Ginger to your taist, Aniseeds ~~to your~~ ½ an Ounce, beat all small and boyle the honey with three quarts of the Ale a ¼ of an houre close covered & when it is cold put it to ye rest into a Rundlet with Barme to it and let it worke, When it haith don working bottle it

For one that is — Poysoned.

Take the rinde of walnut tree and paire away the outer rinde and beat it to powder and lay it in Ale or in water all Night and on ye morrow straine it & give the party to drinke fasting and he shall cast up all ye Venom in him —;
Also ye Rew drank doth the Same ; — — — — ;

Also seeth Goats milke unto ye third part with hemp seed & Bettony in powder & drinke it three dayes. A better Medicine is not.

To staunch ye Bloud of a Vine y^t is cut

Take the shells of a Goose or henns Egg when it is hatched that the Chicking is out of it and burne it to powder & cast it on ye Vine

Palsey

Use barley Bread and none other & Eat Potage made of Tendys ~~.~~ and Eat Sage every day fasting & use it in thy drinke & anoynt there with once ground Mustard and drinke always in ye Potage: And whosoever useth it It will cure without doubt.

An other

Also groundswell Sage and the Croppe of a red nettle doth away the quakeing of the Palsey .

~~Black~~ hoggs Pudings. Black

Take 2 staile 2d Loabes white & grate them, put 3 pints of Milke scaulding hott, cober it close till it be cold then break it with a Spoone put to it 12 Eggs halfe ye whites well beaten, 2 pound of Beefe Suet finely shred 3 Nutmeggs Clobes & Mace beaten, Sugar rose water thime winter Sabory of each a little a good handfull of penneriall cut small ~~cober it~~ colour it with Blood

White Pudings

A pound of Rice a pound of French Barley sift them and pick them well & put them severally to steep all Night in as much water as will cober it, In the morning draine them and wash them in warme waters till ye water is cleere — put to the Rice 3 quarts of Milke boyle it till it is as thick as you can stir it The barley must boyle in 2 or 3 waters before you boyle it in Milke when it is tender & the water Strained, put to it 3 quarts of Milke & boyle it thick as ye Rice Let them stand till they are cold put to ye Rice 12 Eggs halfe the whites beat them well, 3 Nutmeggs as much of mace and Cinamon a little Salt, a pound or more of Sugar, Rosewater a pound and halfe of Beefe suet finely pickt & shred — mingle them well together the same seasoning to ye Barley as to ye Rice fill them not to full

Ginger Bread

Take a pound & a quarter of Treakle, One pound & a quarter of Butter worke them together till the Butter be disolbed then put in two ounces of beaten ginger 2 Ounces of Carraway seeds a $\frac{1}{4}$ of a pound of Sugar and mix it and then shake in a $\frac{1}{4}$ of a peck of Flower and work it into paist & rowle it out and cut it with a wine Glass —

Oyle of Oats

Take 3 or 4 quarts of new milke & set it ore ye fire and when it begins to boyle put into it ½ a pound of Allum beaten into fine powder Let it turne into a Possett & so let it stand till it be cold, then take ye curd cleane from it pressing ye whey cleane from it and then take ½ a peck of Oats cleane hulled and boyle it in ye whey till it be as soft as pap then put it into a cleane Cullender & let ye whey draine out of it then take the Mash & put it into a cleane frying pan and put ore a quick fire hold it there so long as you see ye Smoke asend till it whirrer about ye brimms then take it & put it into a bagg & lay it in the Oyle press and that which comes from it receive which is the Oyle: that which comes out of ye Cullender is good but not so good as the Oyle, Give this in Sack or Ale disolved in it

It cures all Inward distempers in Horses
Espetially the Glanders.

Tooth Ake

Pare all the Nailes of your hands & put them in a peice of paper then make a hole in a young Elme or Oke & put them into it and peg the hole close with a peg of wood

An Other

Take ½ pinte plantan water 30 drops of spiritt of vittral 1 penniworth honey of Roses and garble ye mouth Mr. Baskett the Appothecary uses to make it up

Do

Cotton wool dipt in Spirit of wine and stoped in ye hallow tooth

Do for all sorts & Sourness of Mouth and gums

The Root of Spurge and Flewbane Sodden in wine To wash ye mouth and gums once a month or oftner It cureth and preserveth from Aking any more I have Old Doctor this —

Weapon Salve.

Take the Moss growing on humane Skull 2 Ounces, Mumma halfe an Ounce Humane fatt depurated 2 Ounces, Oyle of Linseeds 12 drams, Oyle of Roses & bole Almoniack of each one ounce mix them and by frequent Stiring Incorporate them into an Oyntment.

A Splinter of Wood or the weapon Stained with ye Patients Blood and Imenced with this, the wound dureing ye time of its Sanation being defended from the Are bound up wth cleane swaths and Mundified with the Urine of the Patient once a day t'will cure it

To cure it without being distained wth the Blood:

Add to the former Virgins honey 2. Ounces, the fat of a Bull one dram and anoint the weapon

Bartholomew Chorieterus

Baptista Porta Compoundeth it of

The Moss of an unburied Cranium, the fatt of Man of each 2 Ounces Mummy humane Blood of each ½ an Ounce Oyle of Linseed & Turpentine of each one Ounce, Bole Armeniack as much: beat all in a cleane Marble Morter into an Unguent. whose use and Effects Exactly Correspond to the former.

Oswaldus Crolious doe's it an other way to the same purpose but being long have Omitted It.

Pomatum

Take 2 ounces of Oyle of bitter Almons and a graine of Spermacitty & a bery little white wax take a little penny pipkin & boyle it in a little water bery well & then put in the wax & let it melt & then put in ye Spermacitty & the Oyle leting it habe a boyle or two, strain it & then pour it into a Bason of water & then beat it, then poure out yor water & put in fresh water Several times till it is white & then put it into little potts, puting rose water upon it, you must stir it often & then put a little rose water on ye top againe to keep it Sweet

Sweet Water to make

Take ½ a pick of Damaske rose ~~water~~ 2 ounces of Cloves bruised, 3 handfulls of Labender flowers steep them 2 days in as much runing water as will cober them and the third day still it off, paisting up your still bery close

Cancer in the Mouth

Take bole Almoneck shred it to powder one ounce and as much goose greese as will make it into a paist and put a lump of this Salve on a piece of white paper and put it on the nape of the Neck & cut off from the Mold of the head as much haire as the breadth of a six pence & put the like plaister: You may wash the Mouth with Allum & water & rub it with Sage Leaves

Face. the Puppey Dogge water

Take 3 quarts of ye best whitewine one quart of Strawburies, 1/2 a pound of rasons of the Sun stoned 3 ounces of ye best white Benjamin beat to powder 3 faire Lemons ye rinde cut off Slice ye Lemons pick out ye seeds, one pint of rosemary flowers, 3 quarts of the Leaves of green Balme, 12 new layed Eggs ye whites & shells beaten to Oyle: 60 large black Snailes purged 2 houres shift yor water 2 Puppies before they can see ye heads skins & pudings all away 8 sheets of fine horne paper all torne in little peices One pint of the best lint seeds cleane pickt & rubed put all these togather into a Still & stur them all togather & put a soft fire to it that it may stand sokeing all Night & the next day put a pritty good fire to it & so continue it till you have drawne off yor quantity of water which you must let drop upon 2 ounces of the best white Suger candy and when it is cold stop it close & keep it for yor use. paist up your Still when you are doeing it.

The whites & Lettice be ye Scale cut in thin slices & take to be much Lesser then ye puppies

Roses Concerve

Take fresh red roses not quite blowne beat them in a stone Morter mix them wth double yr weight in Suger put them in a glass close stoped being not full. Let them remaine before you use them 3 months stiring them once a day. These are good to coole ye Stomake heart & bowells It helpeth spitting of bloud and will keep many yeares

Violets Concerve

Take ye leaves of blue Violetts well pickt beat them well in a stone Morter with twice their weight in Suger & put them up in a glass Vessel for your use. This is very good to Mittegate ye heat of Choller and helpeth ye throat of hott hurts, procureth rest but will keepe but one yeare good

Surfit Water

Take a quart of Aquavita a peck of red ~~ofewater~~ Poppies let them stand infusing a week then straine it & put into it a pound of browne Sugar Candy, of Lofe Sugar a pound, raisons of the sun stoned a pound of Liquorish a 1/4 of a pound sliced thin, 3 ounces of Anniseeds a dram of Saffron a pint of Borage water as much of Dragon & Cardus water infuse these a Month stiring them once or twice a weeke when you straine out ye Poppeys put them into a Still & you shall have a good quantity of water out of them wch put to ye rest

Elixer Proprietatis to make

Take a 1/4 of a pint of Spirit of wine Mirrhe Aloies & Saffron of each a 1/4 of an Ownce put ye Saffron first into the Spirit of wine 24 houres then straine it & beat Mirrhe & Aloies to fine powder Then put them to the Spirit of wine for 24 houres before you use it: Stop it close and shake it when you use it, begin with 40 drops —

It is good to Cleere & Settle ye Stomake and for a Surfitt &c:

Stone

Take of the herb Saxafrage Germander Lavender ffennel Parsley thime Winter savory Cammamoyle Wormwood Penroyall Hisope of each 2 handfull, chop them small & infuse them 20 houres in 3 gallons of small Ale Slice 2 or 3 Nutmegs and put to it & Venus Turpintine well washt in Red Rosewater the quantity of a Wallnut & as much Life honey: Then put all into a Limbeck and Distill it.

Draw in all 5 quarts of which may be Drunke 4 or 5 Spoonfulls in white wine (or any other drinke) If you thinke wine be too sharpe. Take it 3 Mornings before ye full of ye Moone & three before the change — This being taken at ye begining of a fitt It often putts it off: If ye water be unpleasant — Sweeten it wth a Spoonfull or 2 of Sirup of Althea —

An Other

Take a paire of Bore stones take off ye Skin & slit them then take of long pepper Case pepper & white pepper & Nuttmegs of each an ounce beat all ye Spice fine & sift it then season the Stones with it and bake them with browne bread & let them when they are dry be beaten to powder & to a Thimble full of this powder take a quarter so much powder of ye root of Philipendula in a glass of white Wine

An Excellent Palsie water devised & used by mr Mathias a famous Phisition

K W Take a gallon glass fill it wth Lavender flowers cleane picht & Stript then fill the glass with Spirit of wine then let them Circulate in a warme place for 6 weeks very well stopt, if you cannot have Spirit of wine take Aquabite, then take flowers of Sage Rosemary Bittony of each a handfull, Borrage flowers, Buglose flowers Lilly con valley flowers & Cowslip flowers of each cleane picht two handfull: digest them also in Spirit of wine every one gathered in its time Then haveing digested 6 weeks each according to its Season put them all together, then take Balme, Mother wort, Spikenard bay leaves (and if you cannot get them the Leaves of Orange Trees and the flowers of Oranges of each an Ounce, chop ye flowers and hearbs & let them digest also 6 weeks in Spirit of wine or Aquabite Then take Cittron pills the yellow thin pills or for want of them Lemon pills & piony seeds hulled of each 6 drams Cinamon ½ an Ounce Nutmeg Mace Cardamum Cubibs yellow Sanders in powder of each ½ an Ounce, Lignum Allois one dram, put these into the said Spirit in digestion & add to them of Jujubies ye kernells or stones taken out & shred ½ a pound: Let them digest together againe 6 weeks Distill them in a Limbeck Receiveing it in glasses severall untill the vertue be out, Put into the Liquor of fine prepared disolved pearle 2 drams, of prepared Smarag Stone a Scruple, of Amber greese Muske & Saffron each ½ a Scruple, of dryed red Roses of yellow & red Sanders shaven small of each an Ounce, put this in a fine Sarcenet bag & hang them in this digested Liquor close stopt

The Vertues

It cures ye Palsie, diziness of ye head & weakness of ye Sinnews, helps Swowning Weakness of ye heart & decay of ye Spirits: good for Appoplexes & Epelipsees & all Joynt paines coming of Cold, & for all bruises outwardly baithed with it, It comforts and Strengthens ye Spirits, Cheereth ye Externall ~~parts~~ Senses, Strengthens ye Memory restoreth lost Appetite, all Weaknesses of ye Stomake both taken Inwardly and baithed Outwardly Take ¾ of a Spoonfull & fast 1 houre after it. It takes away giddiness of ye head helps lost hereing brings a pleasant Breath It

It helps in ye fitt of the Palsie & prevents it, If you take morning & Evening a Spoonfull wth crumbs of Bread and Suger It helps lost Speech & cold disposition of ye Liver & all cold diseases of the Mother & a begining dropsey

Probatum Est.

Feber & — A water to drive out ye Plague or any other Infection whatsoever & it will with Gods blessing Cure a ffeber at twice or thrice takeing without faile

In a quart of small Spirit of Cardus & a quart of Small Spirit of Poppey you must infuse 6 Ounces of Snake Root 2 ounces of ye best London Treakle, 4 Ounces of Cardus seed, 2 Ounces of harts horne, 20 green walnutts sliced, 4 Ounces Marrigold flowers, let all these ly & infuse 9 or 10 dayes then still them in a Common still when you give this water It is most Convenient yt the party be in bed & have nothing else given them in 2 houres before nor in 2 hours after & then if they be not a Sleep you must give them a draught of posset Ale or Maw Ale. This water may be given once in 24 hours or in 12 hours if need require, for a Man or Woman 3 Spoonfulls of this water is enough & for a Childe 2. ——

To make ye Spirit of Cardus

Take good strong Ale and fill ye Limbeck, & put in as much Cardus as will make it very thick wth it & then still it Receiveing the first and strongest of ye water or Spirit by it selfe, and some of the small by it selfe, & then when you make use of it mingle some of the first & some of the last togther untill you make it a little stronger then sack so you must also doe the Poppey

Cough an Old one

halfe an Ounce of Liquerish ~~[illegible]~~ Scraped Sliced & bruis'd a ¼ of an Ounce of Elacompaine Roots slised thin ½ an Ounce of Aniseeds 2 Ounces of Currance ½ an Ounce of Angelica roots: 6 young spriggs of Rosemary stript from ye stalks bruise all Steep these 12 houres in a pint of Aquavita then put ye weight of a Shilling of Saffron into it Seeth them a Little then straine them hard put ~~them~~ to ye Liquor 10 figgs cut in peices 40 Rasons of the sun stoned set it over ye fire againe when it is redy to boyle put fire to it haveing 4 ounces of Sugar candy beaten wch put into it by little & little all the time leting it burne Stiring it continually when all is in put out the flame poure it into a gally pot when it is cold cover it wth paper.

If any one troubled with a Cough though it be of the Lunggs Eat a Rason or peice of figg out of the Sirup wth a bruised Liquorish stick every day 2 or [illegible]

This is said to be ye best Medisine in ye world

A good Oyntment for all manner of Scabbs. /.

Take fresh Swines greese and Sheeps Suet & powder of white Brimstone a great quantity & powder of Comin: Boyle all together & stir it with a Stic till ye Colour be white, then Anoint therewith and it will heale it without doubt /.

Haire to fasten from Sheding

Take Harts suet and anoint it & thy haire will fasten

Dyet Drinke a rare one

The roots of Munkes Rubarb or Patience, & red Madder of each ½ a pound, Sena 4 Ounces Aniseed & Liquorish of each two Ounces Scabious & Agramony of each one handfull Slice ye roots bruise ye Liquorish & seeds pull ye hearbs in peices infuse them in a Stone Steene in Strong Ale 3 days then drink it, Keep one Steene under an other that you may have of it to drinke 3 weeks at ye least You must drinke no other keeping a good Dyet

It Cureth ye Dropsey & Jaundices all Manner of Itch or Scabs purefieth ye Blood Cureth ye Green Sickness or any other Stopings It Maketh a good Colour

Quinsey

Take a pint of red wine Vinegar put it in a deep pewter dish put to it a great Spoonfull of Jane Treakle & as much Life suger as will Sweeten it & beaten Cinamon as much as will make it taist strong of it, boyle it till it be as thick as Sirup of Plumbs Let ye Patient take a Spoonfull of it fasting & lay ye greived side of his head downward that the Sirup may go to it Let him take twice or thrice a day of it. Probatum Est

To take away ye blacknesse of any bruise in the face or Elsewhere.

Take a peice of fresh raw Beefe and lay to it: but use it not many days togather Especially if it be nere ye Eyes for it is a vehement drawer.

Prevent blacknes. Lay unto ye part while it is warme a hott Linnen cloath and when yt begins to be cold lay on an other &c: and it will prevent its being black.

Fellon Prick or Cutt to heale

Take Turpentine one Spoonfull & the yolke of a New layed Egg and beat them togather till they be in a Salve & make a plaister thereof & lay it to ye sore & it will heale it
another at bottom

Spiting of Bloud

Take Juice of Bittany and temper it wth good Milke and let ye party drinke thereof 3 days

Fellon

Rue bruised in ye yolke of an Egg & 2 or 3 cornes of Salt and a little hony & wheat flower Made in to paist

Ffor a Cutt whatsoever it be

Take Valerian, Ragworte, Dandelyon, Rustie bacon of each a like much, stamped them & lay them in ye wound and it will heale incontinent in a short Spaice
an ther above

Scurvie, Scabs or french Pox & Ulser

Take of China Roots Sarsaparilla of each ½ a pound Sassafras Barke of guyacom of the 3 Sanders & Liquorish of each 2 Ounces harts horne & Jborey of each ½ an ounce Aniseed & Carraway Seeds and Coriander Seed of each ½ an Ounce put these into 4 gallons of faire water Let it Simmer gently till it be but 2 gallons put not ye Liquorish in till enough put a pound of Antimoney hang it in a Cloath and boyle it all the time in it, the Antemony will last for ever, the other druggs will serbe twice only lay them to dry till you use them Drinke nothing but this for a fortnight at least to purifie ye blood

Pox or Ulser. But for ye Pox or an Ulser you must put in 2 handfulls of unslact Lime before you boyle it Leting it stand 8 hours & cleare it then put ye Ingredients in & boyle as before directed but you must Drinke of this 2 months at least for the last Distemper

They must Purge once in a week wth Abstract of Rusi

Mellilot Plaister

Take 6 pints of ye Juice of Mellilot of ye Juice of Elder Leaves Smallage Cammamile ffennel of each a pint, of Rozen 4 pound, Bees wax 2 pound of Sallet Oyle a pint: boyle all upon a gentle fire till it be well mingled then put it into a bason of water and role it in Roles ——

This will break a Sore & heale it, If an Eye be bruised if you close ye Lid and lay it on it will help it, If bruised within take a Spoonfull of ye Oyle of Charaty in Balme posset drinke if you cannot habe Balme water and lay a plaister outwardly of the Mellilot ;

Feber

Cooleing Julips to be constantly ~~ye~~ taken in any Feaberish Distember by Dr. Hamdus

Take 3 pints of Spring water boyle away one pint of it with a crust of Manchet put into it then lay it to coole in a Beson and put to it a pint of Renish wine wth a quarter of double refined sugar to sweeten it, when it is cold bottle it up for your use

Entred in paige 52

Leprosey &c:

Lime Water for all diseases Leprosey &c

Take one pound of ye lightest unslact Lime hot from the Kill poure upon it a gallon of faire water let it stand 8 houres then powre it off cleere then put into it Aniseed Liquerish ~~& Aniseed~~ Saxafrage of each 4 ounces Large Mace a ¼ of an Ounce Stickadock & guiacum of each an Ounce let them infuse 12 hours then cleere it off and keep it for yor use

Halfe a pint the dose
take it thrice a day

Scurbie

Take of both ye Scurbigrasses a peck take ye Juice & put to it the juice of 10 Cibill Oranges a pint of sack as much bay Salt finely beaten as will ly upon a halfe Crowne take of this 9 or 11 dayes three times every day 6 spoonfulls at a time if you like sugar in it It will not hurt

XX w

Consumtion a Milke Water

Take red Cowes milke in May, distill it in a cold still, then to every quart of ye water so distilled add 60 Snailes shells and all bruise them, add also one handfull of bittony as much Scabious & houndstongue Liver wort clary and Balme Eringo roots, fine graines of gold leafe one quarter of an Ounce of Alearmis, the Jilly that is betwixt ye foot and leg of beefe a handfull of dates a handfull of prunillowes, 4 ounces of double refined Sugar. Then still alltogether. drinke six Spoonfull at a time Morning & Evening ye first and last thing.

Thistola Water

Take of white Copperas a pound, of rough Allum a pound and a quarter beat them to powder put them into an Earthen pan and boyle them till you can beat them to powder, put 3 spoonfulls of this powder into a gallon of boyleing water then take it of the fire and stirr it well

Thistola powder

Take a peice of a Bullocks horne within an Inch of the head dry it with black sope to a powder.

Thistola a Tent for it

Take as much sheeps Suet as the quantity of an Egg with a pound of per-rosin, heat or melt them, put them into water and make them into roules

Thistola a dyet drinke

Take the leaves and Roots of Plantaine Strawbury hemp seeds and leaves, Mustard seed and Leaves, the tops of sharp docks that grows by the water side, Red colwort Leaves, tansie, formentill and Marsh Mallows Roots, Leaves of Agrimony and Smallage of each as you think fitt, boyle them in white wine till 3 parts be waisted then straine it & sweeten it with good honey and when you drinke it warme a little, 3 Spoonfulls at a time in the Morning, fasting an houre after it, and last at Night

Rupture, an approbed Medicine

⊙. Take two pound of Dear Sutt, Comphrey roots and leabes, Daiseys wth theire
Leabes, ashen buds ~~with theire~~ of each a handfull, put them into an
Earthen pot with the Sutt & a pint of Aqua vitæ, stop ye pot close
and boyle it in Balna Mariæ 2 houres when you use it Take as much as
a haisel nutt put it into a Spoonfull of Aqua \ warme it hott
and baith the place a good while then lay on the wett cloth and truss and
dress it twice a day The patient must keep his bed and ly on his backe

Aches — **Oile of Elder. a pretious Oyntment for Aches**

Take the flowers of Elder and put them into a strong glass and
thereto sallet oyle. Set it in the Sunne & every 5 daies wring the
flowers out and put in new as long as Elder flowers are in their
prime. then stop it close and boyle it in Balma Maria 2 houres
then straine it out, and count it a pretious Oyntment

Soers, Thistalois, Leprosey, & ring worme
an Approbed water to heale all maner of as above Named.

Take 3 Ounces of ye best Copperis finely beaten, 2 ounces of
Camphire sliced thin, put both into a small black pott well glased
boyle them upon embers Stiring them Continually wth a stick, when
it is dry take out ye Substance and when it is cold make it into fine powder
Then take 8 Ounces of ye best ~~Cole~~ Bole:armoniake in fine powder, Mix
all well togither & put them into a Bladder tied close & put into a close box
It will last a yeare or two: When you make ye water put into a pottle
of runing water boyleing hott 3 heaped Spoonfulls of the powder Stiring
it well, when it is cold, put it into Bottles and stop it close take off the
Clere water & make it very warme And wash the Sore and wet a
hollond cloath 4 double in some of the water that haith not touched
the Soare Let ye cloath be a little biger then the Soare, If it be deep
lay a Linnen bolster and binde it fast wth a Roler keeping it warme
Beast. It will cure both Man and Beast — You must use a Searing for a
thistalo. Approbed.

Head

The rarerst Medecine in the Worlde for any paine in the head

Take the Juice of ground Ivey Snufft up the Nose out of a Spoone or Sawcer It is a Morbilous remedy If the paine be neber so great.

Blood to sweeten

Sall prunella an Ounce devided into 16 parts boyle an Ounce and halfe of English Liquerish in 3 quarts of water till a pint be waisted, take ½ a pint of this and ½ a pint of new Milke ebery Morning & after noone puting in a paper of this Sall prunella into it. this is a very good receipt

An other of Mr Birches in paige (52) wch he advised me to & I found good

Pallet of the Mouth to put up.

Take ½ a pint of milke a Spoonfull of pepper bruised, boyle them Sweeten it wth Suger & drinke it very hott as you go to bed. It must be Strained.

Powder Simpathey

Take Roman bitterel disolve it in water straine it through gray paper, ebaporate out ye water & put it in a place to grow togather, then beat it into gross powder & set it in ye Sun in a glass 15 days to Calcin or make white, let no Moyster come to it, keep it in a dry place the time to set it a Suning is about ye 15 or 18 of July & so forward in August.

The compound powder cureing of Bones fractured

Take ye Simpathy powder & of Gum Dragacanth each ye like quantity both in powder, and apply it to a cloath dipped in ye Matter yt flows out of ye wound take out ye loose bones out of ye fractured part & ty it up as broken Leggs ushold be wrapped in ye cloath dipt in ye Matter it in an other cloath keep it a temperate warmth Neither hot nor Cold.

Turne Over.

Simpathey Powder
to cure wounds in fleshey parts

Apply to such, a Linnen cloth dipt in the Bloud of ye wound and rap that cloth in an Other: Keep it temperatly warme and beshure let it not come to any Are till ye wound is cured and then burne it, Wash ye wound with Wine, warme milk or Urine twice a day, & Observe what you wash it first with, with that sort continue to ye last & no other
If the wound be deep dip the cloth you apply ye powder to into the farthest cornors of it, then lay on ye Powder.

Termes to stay

Take one dram of red nettle seeds pounded and dranke in Plantane Water

Feber. a Cooleing Julip to be constantly taken in any Feberish distemper by Docr. Hamdus

Take 3 pints of Spring water boyle away one part or pint of it with a crust of Manchet put into it then lay it to coole in a bason and put to it a pint of Rennish wine with a quarter of double refined sugar to sweeten it when tis cold bottle it up for your use

Vomit of Primrose roote

Take a dram and a halfe of ye powder of ye dryed roots of field primrose given in wine or Ale it purgeth by Vomit Excellently well, they must be gathered in Autum

Blood to Sweeten

Blood to Sweeten Mr Bircher ye Apothe

Boyle 3 pints of water to two pints with 1 Ounce of barly and 2 Ounces of Raisons of Sun stoned, then straine it and drinke 2 parts of ye Barly water and 1 part of raw milk mixt together Sweetned with fine Sugar

Beer to Keep fresh

Take the yolks out of 4 Eggs and mingle them with wheat flower fill up the shells with that and put them into the Barrill & so proportionally to a bigger or smaller bessel.

Drinke made without Mault.

Take to 9 Gallons of water when it is redy to boyle and put to it 2 pound & ½ of browne Sager & one handfull of bay leabes & let them boyle ½ an houre & when it is coole put to it yest to worke as you doe other Beer then put it in your ffirkin.

Mutton a Sholder to hash.

Halfe roste it, and upon the Spitt cut out the inside in thin slices saveing all the grabie, Take a handfull of Capers an Onion or ½ a dosen if they be young shred them Barberies striped 10 bunches, for want of them the yolkes of 3 hard Eggs, a Nutmeg. 3 blades of Mace, 8 spoonfull of white wine vineger, a few Oysters, boyle all these together with the Juice of a Lemon & a ¼ of a pound of Butter, Broile it ½ an houre then lay the Sholder in a dish and slash it ober with your knife & poure all yt you habe boiled upon it

Oysters Rosted

Parboyle them in wine then spit them on a Stick with a bitt of larde between ebery one, ty them to a Spitt as they roste baste them with Anchobis sauce and made with the Liquor of the Oysters, Serbe them in yt same sauce and dust them with grated Bread. as they roste.

Vineger. to make quickley

Put into Wine or Beer, pepper, Salt, and a peice of Leben & it will doe.

Meade to make according to Queen Elizabeth receipt.

Take a bushell of sweet bryer leaves, a bushell of thime, ½ a bushell of rosemary, a peck of bay leaves. seath these in ½ a hogshead of fare water ½ an houre then put into a Tub and let it stand till it be as cold as Milke from the Cow, then straine the hearbs from ye water and to every six gallons of water take of the best Hony one gallon, beat it will halfe an houre, then let it stand 2 dayes stiring it 2 or 3 times a day then boyle it againe skiming it so long as it hath any dross, when it is cleer put it into a Tub, and let it coole. you must redy a Tub of new ale which empty & whelme up side downe & quickly set it up againe and Imediatley put in the Meade ~~againe~~ Let it worke 3 dayes then put it into Barrells puting into every vessel a bagg of an Ounce of Spices, being Cloves, Mace, Sinamon, Ginger. It must stand ½ a yeare before you drinke it

Vessells to sweeten

Take a handfull of hey, boyle it a ¼ of an hour in as much water as will halfe fill the Vessell, put it boyleing hot into ye Vessell let it stand till it be cold then poure it out fill ye Vessell againe with fare water boyleing hott, wash it out while ye water is ~~hott~~ warme

Bottles will be sweet if you boyle in them Rosemary

Pissing a Bed

Take the parties water & cast it upon burning Charcole Let the fume go into ye mouth doe this every night

An other.

Take an afterburthen put it into a new earthen pipkin never used cover it close make it ~~paist~~ fast with paist & set it in an oven with a batch of browne Bread, beat or grate it and take ye quantitie of a Spoonfull in possett drinke every Night. The Male burthen for a ffemale & ye ffemale for a Male

Bloody fflux

Very old cheese slised thin put it into a close stoole upon Embers and let the party sitt upon it that ye fume may go into ye body

Horses cold

Take a quart of new Ale 2d of anniseeds 2d Ellicompaine 2 pound of sallet Oyle 2 pound of Trakle ~~2 peneworth of~~ honey 2 peniworth of Turmerick mix all togther making it warme as milke from the Cow and give it fasting

An Other

2 quarts of new ale 2d of anised of sallet Oyle Liquorish Ellicompaine Treakle and honey & Turmerick of each 2 penoth mix them over ye ffire & give it fasting Blood warme

Horses Surfitt

A pinte of Sack 2 ounces of diapenthe 4 peneworth of London treakle mix these and give it Milke warme.

For one yt cannot hold their Water

Take ye horny shells of Sheeps feet dry them in an Oven beat them to powder give of ye powder in White wine Morning and Evening

Pismires

Anoint ye bottoms of yor Treese with the Juice of Lupins and no Pismires will go into them or neere them

Wormes

Take a quarter of a pound of Reasons of the Sun stoned a 1/4 of an ounce of Rhuburb & a 1/4 of an ounce of wormseed beat into an Electuary Take ye quantity of a Walnutt every Morning ~~and Evening~~ for nine Mornings

An Other

Take Rhuburb Coraline, Sena, wormseed, of each 1/4 of an Ounce beat them into a fine powder mingle them give of them darly in the Morning 3 days together as much as will ly upon 6 pence in Libe honey

Small Pox

To prevent ye Face pitting wth ye Small Pox

Anoynt ye Face wth Marrow of Beefe or good Pomatum & Virgins wax, Or this Anoynt wth Oyle of Eggs & make a Maske anoynted with Virgins wax and Oyle of sweet Almons & use it when ye pox is redy to skaile not before

Treakle water good to make ye small pox or Surfitt come out takeing it at going to Bed. Rub ye Eylids wth Saffron to prevent the Small pox giting into ye Eyes

Moths

Moths, to prevent their Eating into any thing and distroy them when they are in

Dip some sheets of paper in Oyle of Turpentine & when tis dry lay them between ye some of ye folds of what you would preserve & the Moth will not come nere it. Also Long Pepper or Guinia Pepper strewed will do ye same thing

Lydia Fitter

× Meade

Take 12 gallons of water boyle in it Sage Balme & Rosemary of each a large handfull let it boyle a quarter of an houre then Straine it through a Sive and let it stand in a wooden vessell all night to settle: next morning take ye cleere of it off and to 7 quarts of the water put one quart of hony and boyle it an houre wth 3 or 4 races of ginger shred & bruised, Scuming it very well, when it is almost cold put to it 3 or 4 Spoonfull of ale yest & so let it stand all night, next morning Tunn it up in a Rundlet for a fortnight Then draw it into bottles putting into each 2 or 3 Cloves and corke them up very well.

Convulsion fitts.

Convulsion ffitts

Take the Liver of a Raben while the Raben is hott, put it into a peice of fine Linnen hang it in the Chimny to dry, beat it to powder then take as much of it as will ly upon a Shilling in black cherry water when ye ffitt begins

Wartts

The Juice of Sowthistle takes them away without Leaving any Scar or rub them with Sloes till you rub the sloes to the stone

Boots to Liguor or Shoose

× Take a pinte of Neets foot oyle warme it in a pipkin put there to 4 ~~ounces~~ of Venice Turpentine when it is disolved ad thereto two Ownces of ye Spirit of wine or brandy wine then wth a brush Liquor yor Bootes or shooes

Iron to Scower & preserve from Rust.

× Take ½ a pint of Oyle put to it ye shavings of Led stop it close in a bottle & for 10 days shake it every day, then wth that oyle Scowre yor Iron It will preserve it from rust.

Candle that ye wind shall not put out

Steep the wick in Oyle of hemp seed & then dip it in Tallow to wha[illegible]
size you please. The wind will not blow it out.

Candle to burne under water

Take wax Brimstone & Vineger of each like quantity, boyle [illegible]
till the Veniger be consumed, of that which remaines make a Candle
and it will burne under water

Fleese to kill

Coliquidita boyled in water with wormwood and wash ye Chamber wth it
also — a staffe anoynted wth the greese of a hedgehogg layed in
the Middle of ye Chamber all ye Fleese will cleave to it

Henns to Lay.

Henns will lay Exceedingly if you give them hemp seed
Its good also for ye Jaundys.

Catterpillers to destroy

Anoint the bottom of yor Treese with Tarr, then put a great [illegible]
of Ants or pismires into a bagg & draw it into the Tree & fasten it
~~into~~ wth a cord the pismires not being able for ye Tarr to get out
of the Tree will eat up ye Catterpillers

Pismires

Anoint ye bottom of yor: Treese with ye Juice of Lupins and the
pismires will go into them or neere them

Iron to brighten & get off Rust

Oyle of Tarter will make it very bright
Emerrey an Excellent thing to get off rust wth Oyle & a stick
and some putty to cleane it. To be bought at ye Ironmongers
Foster Lane Or other Ironmongers no doubt

Face and hands

Take an Ounce of Oyle of Tarter a quart of Spring water and wash with it, It is good for any of black or browne Complexion
wash underneath for the face

Plate to burnish.

Sall Gem Sall armoniack Roach allum. allum plume. Tarter ~~Rosecied~~ Romane Vitreol of each a like quantity beat it to powder disolve it in water let the Plate ly a while in it then boyle it

Face

Take 6 Lemons a new penny Loafe Campher ½ an Ounce white Tarter 2 Ounces. Milke 3 pints. Bean flowers 2 handfulls slice the Bread Lemons & Campher. bruise ye Tarter and Beane flowers Steep all in the Milke 12 houres still them in a rose ~~water~~ Still, keep the water close stopt

Vertues

It makes Smooth, white. soft & cleere the skin and takes out any Morphew or Spot. washing with it Night and Morning

Face

Take a pint of white wine a pound of Bitter Almons Blanched and beaten to paist put the wine to them, the next day put in 3 penneworth of Oyle of Tarter 2 penniworth of ye powder of white lead a penniworth of Sugercandy let it stand 3 or 4 days then squeese in ye Juice of a Lemon and shake it when you use it It will keep a Month

Hands

Take a pound of bitter Almons blanch and beat them & crumbs of 6 staile white loaves, 10 Eggs, ½ a pint of sack, 2 Ounces of ~~white~~ sugercandy browne beat all to a paist

Pippin Water.

Take 3 quarts of Buttermilke 20 large pippins pared and Cored a pound of Rasons of the sun stoned a pound of bitter Almons, 4 white Lilly roots beat all in a Morter seberally then put them in ye buttermilke then take ½ a peck of shell Snailes wash them in Milke & water put them to ye rist, then take 6 peniworth of Campher beaten betwixt 2 papers put all togethe stop it up close one night & next day still it

Natural Balsome to know, Amber greece Cibitt or Muske if they be good.

If you take a little Muske upon yor Tongue if it disolve it is good
Rub Cibitt upon a peice of paper if you can write upon it It is good
if the Amber greece swim in water It is good
if the Balsome sinke it is good These are true proofes

Lip salbe

Take ½ a pound of fresh butter ½ a pint of ye Juice of blew grapes and 2 Ounces of white wax boyle it softly till ye Juice be waisted then put in 3 peniworth of Aleanett Roots bruised and when it is of a good red Straine it, you may put in a graine of Cibitt or Muske

Vines to make beare if barren

Cast old wine or wine Lees att ye roots
beware of Lime or Sutt out of Chimneys for they will kill the vine

Poyson

Aquamarabilus to cure any Poyson or the grand Pox. Doc^r Chamber.

Take of the Shabeings of Eboney 2 pound Sack and Whitewine of each a quart Steep the Eboney in them wth a glass close stopt 2 days shakeing it often Then add Cinamon graines of Paradice Carraway seed Cloves pepper of each an Ounce and halfe the roots of single piony nigela Juniper of each one Ounce ginger angellica of each an Ounce Assarom, misleto of ye Oake new gathered of each 2 drams Saffron one dram, the barkes of ye roots of Capers Tamuriske Ellecompaine Gentian polipody dock roots the barke of the Ash roots Epithimum Cetrach of each a dram Treacle of Venice 1/2 a pound Still them all in a cold still

An Ounce of this water is the dose the body habeing been well purged before It may be taken twice a day.

ffalling Sickness

Take a Mans Skull for a Woman & a Womas Scull for a Man, Take 4 Ounces of the for side and ye Crowne, when it is beaten to fine powder take 6 Ounces of Polipod of the Oake 4 Ounces of Single Piony roots 6 Ounces Piony flowers there must be this quantity when they are beaten, then take 3 quarts of Ale not staile, put ye powder and Ale into an Earthen pitcher that you can stop close Stir it with a branch of Rosemary every day for 3 days Observe to drinke it 3 days before ye New Moone and 3 days after, The same Observe at the ffull. If it be for a Sucking Childe ye Nurse must drinke it, giveing ye Childe a Spoonfull at a time thrice a day as hee is laid in ye Cradle, an old body must drinke it fasting & at foure a clock in ye afternoone a Gill at a time.

Consumtion & Short breath: Approved on

Take a pound of fine powder Suger put it ~~them~~ into a Pewter dish and put a penniworth of pure Venus Turpentine into it Sprinkle foure Spoonfulls of Sack upon it Set it upon Charcole and stir it all the while it melts and till it be Suger againe, Take about ye quantity of a small Nutt of it twice a day first and last

Eyes a ffilme

Take sallet Oyle and faire water beat it well together and drop into it once a daye :/

Walnutts distilled good for many things.

The water is good for ye heart and Stomake for a dropsie It being dranke wth wine fasting, above all Medicines for ye Eyes It cleareth the Skin of freckles or ~~pock~~ pocks & maketh it faire, to wash the Temples causeth sleep. It cleanseth wounds, or Sores It eateth away dead flesh & ingendreth good flesh It is good dranke with wine for Imposthumes & all manner of Malladees he that useth it Dayly and Temperately It will distroy all ~~[illegible]~~ of ill humors in his body & preserve his Life

They are to be gathered young, cutt & so distilled

Tetter or Ringworme

Take a peice of New Lockarum and burne it in a new pewter dish neber used bifore Anoynt ye place with the Oyle in ye dish use it while ye Oyle is hott

Face Forhead cloaths, Cold or Stoping ye Stomake

Cold — Stoping ye Stomake

Capons greese May Butter, Deare Suett Virgin wax of each a like quantity Molt them and then put in as Much oyle of sweet Almonds as of one of the former Ingredients & if you please of Parmacitty, Good this is also for forhead cloaths and an Excellent remady applyed to ye Stomake for any Cold or Stoping of ye Stomake

Eyes, or to cleere the Skin

Balsom for Severall things as at ye bottom

Rosemary flowers put into a strong glass Stop it close set it in horse dunge 14 days then unstop it and ty a fine Linnen cloath over ye Mouth of the glass & turne ye mouth into ye Mouth of an other glass wch set in ye Sun An oyle will distill downe into ye glass which is a Rare Balsom for Inward or outward diseases of ye heart or Braine Comforts weak Sinnews Strengthens Memory Make all yor Oyles of flowers thus as Lilleys &c

Memory

White ffrankensence made into fine powder and drank wth wine In cold weather in water wherein Rosons are sod In hot wether in ye increassing Moone at Sun rising Noone & Sun Seting helps and Increases Memory and is proffitable for ye braine and the Stomake

White Sarcenet to Wash

Lay it on a Smooth board let yor water be lukewarme wash it wth Castle sope & a Spunge. In yor last Lather put powder blue ye more Lathers ye better for which dry it over brimstone then dip it in yor Gum then lay it on a Cloath till it be ½ dry then Iron it on a green Apron a paper betweene ye hood & ye Iron

Grinde Verdegreese and Indigoe in gum water & it will lay a Green colour upon Parchment

Pomatum

Take a large white Call of Lam, skin it shred it put it into a Ston
and beat it then shred it againe to a pound and halfe put an Ounce
of Sperma Citty 3 ounces of white Lilly roots ye yellow taken
off an Ounce of each of the 4 cold seeds beaten put them into
a well glased pott into a pot of hot water ye water must not boyle
then when it is thoroughly disolved straine it into a white bason
upon 2 drams of Campher beat it 4 hours

ffface Virgins Milke

4 Ounces of Lithurg of Gold distilled Vineger 2 quarts boyle
them 6 walmes then put it into a bottle Straine then take 4 Ounces
of bay Salt 2 quarts of Rose water boyle them as ye former
Straine it & keep it in a glass also when you use it Put a little
of each into a China dish & it will looke like Milk, Wash with it

Black Sarcenet to Wash

Wash it as ye white but put no blue in it Gum it and
lay it in a woollen Cloath till it be ½ dry then Iron it as ye
Other let not yr. Iron be too hot

To make Gume

Take Gum Dragon Iseing glass of Each a Little of
Arrabick Somthing more boyle it till it be as thick as Starch
put water to it and make it like water Starch

Powders and Perfumes

A powder for Sweet Baggs. to Continue 20 years

Take ye Moss of of sweet Appletrees being gathered betw the 3 Lady days put it into a quart of damask Rose water dry it in an Oben in a dish then wet it & dry it againe in Rose water twice, then put to it Benjamin an Ounce as much of Storax & also of Callamint. the 2 gums must be beaten to powder in a few dry Rose Leaves then put to it of Muske Cibit Ambergreese of each a dram 4 drops of Oyle of Limon as much of Oyle of Cinnamon an Ounce of Orange flower water worke them with yor hand in ye Moss then put your ~~hand~~ Moss into an Other pint of damask Rose water then dry the Moss againe and put it into Baggs It will Continue 20 years.

Perfume to Burne

powder of Juniper 2 Ounces. powder of Benjamin an Ounce as much of Storax Oyle of Cloves 6 drops 1 graine of Muske beat all to paist wth gum Dragaganth steeped in Rose water then Role them in little Roles as big as pease then flat them betwoon 2 Rose Leaves & dry them in a dish in ye Oben & when they be thorough dry will burne wth a dillacate Smell.

Damask Powder.

Take 4 Ounces of Rose Leaves well dryed 2 graines of Muske an Ounce of Cloves beat all togedther

an other over Leafe

Wash Balls

Castle Sope one pound Campher ½ an Ounce Orrice 4 Ounces, Storax ¾ of an Ounce, Benjamin Oyle of Spike 2 Ounces beat them all in a Morter very fine then make them in Balls.

Sweet Water.

Sweet Marjorum Sweet Basill Sweet Maudlin of each a like quantity, bay leaves a good handfull as much of Walnutt Leaves of Rosemary tops 2 handfulls of Lavender as much as all the rest, 3 pecks of Roses 2 Ounces of Cloves bruised 2 Ounces of Orris powder steep all 24 houres in a pottle of Sack Lees & ¾ of strong sweet wort before ye hopps come in it, then put them all into a Still with the Liquor, put them in without steeping 2 graines of Muske and 2 graines of Civit then distill them, let the 2 graines of Civit hang in a Cloath in ye glass you keep yor water in

Powder for Linnen

Orris root 1 pound Cloves an Ounce Lignum rodium 2 Ounces Calamus Aramaticus one Ounce Cipres an Ounce Labdanum 2 Ounces Sweet Marjorum 2 Ounces, Orange and Lemmon peel of each an Ounce dryed; Damask roses dryed a pound, of Red Roses as many, beat all in a stone morter as small as you please ./

a Rare Perfume to burne

Take 3 ounces of Sinamon beat it & steep it in Damask Rose water 4 days, very close stoped, then take ½ a pound of Damask Rose buds cut the whites off and beat them as small as for Conserve puting ye Rose water out mix the Roses and Cinamon ~~beaten~~ together put to it 40 graines of Muske well beaten as much Amber greese & as much Cibit, mix them all well dip yor finger in ye powder of Orice to keep them from sticking worke them in little Cakes and lay them betwixt 2 Rose Leaves turning them till they be dry not in the sun they will be 6 weeks drying

A Perfume

An ounce of Benjamin ½ an ounce of Storax a ¼ of an ounce Lignum Alloes ½ a dram of white Sanders 2 graines of Cibitt all being beaten into severall powders steep ye Cibitt with gum Dragon in Rose water then mix the powders in it when they are incorporated make them into Cakes & dry them

Damaske Powder

Calamus. ij oz
Cyperus. iij oz
Cloves - iiij oz
Orris or Orrice j lb or halfe a pound
Muske vj graines
dryed Roses ij oz
Ambergreece vj graines
Benjamin ij oz
dryed orange pills j oz

Rupture Drinke

Take of Pollepod of the Oake an Ounce Scraped & beaten very small take also of Knot grass & Yarrow of each a small handfull of Comfrey leaves ½ a handfull wash these herbs and chop them very small then put all these ingredients into a quart of Beere & boyle it to a pint then straine it through a Clouth & add thereto as much of ye best Sperma Citty as will lyon a Shilling It must be put in whilest it is hot then sweeten it very well wth Loafe Sugar & when tis cold put it in a Stone Jugg And Drinke a good Draught morning and Evening and fast an houre after it And an houre after Supper take it againe & this doe till you be well.

Rupture Plaister

Write Comfrey Root & the greet of a Carpenters grinstone beat together made into a plaister and bound on wth a Truss Shift it once a day.

Rupture. A plaister & an Approved Medecine to cure a Rupter in Man woman or Children

Take 2 Ounces of Bolealmonack of Cumin seeds Coriander seeds ffenill seeds of each 2 Ounces ffendrick 4 drams Therelefiate one Ounce, ½ white & ½ red. Frankensence & Mastick of each ½ an Ounce 2 Spoonfull of bean flower beat all these by them selves sevarally & then mix them & put them into a bladder to be thus used by lesser persons as the quantity of a Spoonfull for a Childe & more as you see cause for a bigger body. mix them in a dish with as much distilled water with Comphrey or red wine a little of the white of a new layed Egg as will moisten them, then fit a plaister of Leather & prick it full of holes with a bodkin then take a little quantity of green Comfrey beaten If it be winter take a little of the Sap of the root & beat as before

and lay it on the midst of yo.r plaister. first then take the mixture & the dish & spread it over that so broad as ye greived part shall require Then take a little washt Venis ~~Treakle~~ Turpentine washt in distilled knotgrass water Not of ye finest but of the midle sort warme a knife and take ye quantity of 3 barly cornes or more as the plaister is in bigness & spread it thin over ye other things on ye plaister and lay it to the greived place. so binde it on with a Truss, if it be for an Elder body that is between 40 & 50 farther I god nott take 2 drames of Ising glass or of fish glew & boyle it with white wine Vineger & mix it with those other things in ye dish before you spred it on ye plaister: then use it as before told you. This plaister must be laid on when you have been warme in bed about ½ an houre you may warme it a little if you please before you spread it, and when the vertue is gon out then lay on a fresh Plaister.

A dyet drinke to help the Rupture

Take ½ an Ounce of Comin seeds & Coriander seeds Dill seeds ffennel seeds Nuttmegs of each ½ an Ounce beat all those togither and put them in a bag and hang them in a little Vessel or Can in 2 gallons of new Ale, without hops & let them stand togather a weeke, then draw out & drinke at your pleasure

A Powder for ye Same purpose

Take Joynt wormes dry them to powder & give as much as will ly on a groat in Sack for 21 dayes together in ye morning fasting and weare a good Truss constantly

The Months of March is best for Cure, Keep your selfe as still as you can

To Cement Glasse

Beat ye whitest ffish ~~Glue~~ glew with a hammer till it be Cleere then cut it into small peices & disolve it on a gentle ffire, in a leaded pan with a few drops of a Aquavita Then let som other joyne ye peices and hold them over a Chafeing dish of coales till they be warme and while they are warme Lay on ye glew with a pencell. then binde ye glass with Wier or thrid till it be cold ——

To Colour Copper or Brass

Sall Armoniak, Allum Salt each a like mix them with a little filings of Silver, put them into ye fire till they be hott and when they Cease to smoke then wth the same Powder & wet with Spittle rub your Copper

To Dy wood or Bone Red

Mingle the Powder of Brasseel with Milke that it be very Red, Let them ly in it Eight days ——

To make Ice wch ~~will~~ will ~~not~~ Melt but not disolve

A strong salt peter water Allum & Oyle of Tartar of each one pound Infuse them together then put into them a Little Aqua ardens & it will presently be Ice

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Wormes

Winter

Summer.

Wormes to prevent

In Winter Take 3 Spoonfulls of Old Mallego to 2 Spoonfulls of purslane water for 3 days before ye full && 3 days after ye full

In Summer 2 Spoonfulls Mallego in 3 Spoonfulls of purslane water

An Other Whill

Take Rhuberb and Dulcis perrcilpus

Pomatum

Take a Calves Chaldron take ye fatt from the Skin pick out ye Curnills then lay it 3 or 4 dayes in faire water shift ye water twice or thrice a day — then beat the water from it in a cloath till it is in Crumbles then put it into an Earthen Crock and put that Crock into a pot of water to boyle 4 houres or till it be all melted If you could keep it so hot that it would melt without boyleing it would be better: then put it by till it is cold keep it for your use in Potts or make it into Cakes It will keep best in Cakes If you would have it sweet put in Muske and Rosewater but it is better without: you may put in Oyle of Beans or Oyle of sweet Almons Permacitty and it will be much better When you boyle it put into the pott to ye Suett two white Lilly roots, 2 Marshmallow roots, let them be well washed slice them take a ¼ of a pound of foure cold seeds and when you put in the Spermacitty put in an Ounce of white Suger Candy, The Receipt is to put in Every thing when you put in the Suet.

Face

Take of Allum 4 ounces boyle it in a quart of spring water till the third part be consumed, then take of Letheridge of gold in very fine powder halfe a pound, Whitewine Vinegar a pint and halfe, boyle it to a pint, straine both ye waters then mix them together and stir them till they are white

This takes off Sunburne Pimples
redness & all heats out of ye face

Sore Evill Burne or Scauld or any wound

An Excellent Receipt for a Plague Sore the Evill or a burne or Scauld or any wound Old or New —

Ten pounds has been given for the dressing of a Sore Leg of this.

Take of Lapus Calamenerus One Ounce, of may Butter one Ounce of Beeswax 2 Ounces, of Venus Turpentine halfe an Ounce of Dears Suet one Ounce, Melt the Beeswax & Butter togeth with the Suet, when it is all melted put in yor Lapus, keep it Stiring till it boyles up, when it is Boyled take it off ye fire when it is a little coole dip in yor cloaths Stir it every time you dip in yor cloath, Smooth yor plaisters as you doe them with ye hand on a cleane board, slice in yor Bees wax

Childrens Phisick

Phisick for Children to take ~~Night & morning~~ Spring & fall Ordred by Mr Hoskiss

Take 1 pint of Whitewine 1 pint small beer 1 Ounce of Rhubarb sliced 1 peniworth Sinamon & 1 peniworth large Mace Steeped all togather 2 or 3 dayes and let them take 5. 6. or 7 Spoonfulls or more according to their Ages Every other day for a weeke

Also for a Swelling

Swelling — For any Swelling Anoynt with Oyle of Peter baithed in by ye fire

An Other

Black Face — Oyle of St Johns wort good for a black face or Swelling

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Stone

Collick Water a very good one Allebory best

To 3 quarts of Aquavite 3 Ounces of Sena. 3 Ounces of Jubes 2 Ounces Anniseeds, 1 Ounce ½ of sweet ffennel seeds, 2 Ounces of goacum, of green Ellecompain root when it is sliced a good handfull, 1 pound ½ of rasons of the sun stoned, let it stand a fortnight before you use it.

Stone

This is Extraordinary good to bring a way the Stone

Milke Dyett

for 4 months begining at May day

Take 2 quarts of water boyled very well, 8 Eggs, Oatmeale small enough to thicken it very well, a 1/4 of a pound of Sugar, 1 Nutmeg, beat these all togather, 4 quarts of Milke add, put these to the water and let them boyle once up all togather and then set it by till it is cold in somthing that holds quarts apiece and so eat it at your pleasure

This quantity is for 2 people for one day

Sugar cakes [?]

Stone to Dissolve

Alehoofe and the Innerrind of Elder made into Tea

Jephcott

Liquorish Tea also good for the same

For a Cough

Lincit Oyle new Drawne beat up with Sirup of violets and the best Suger, a little in a Spoone

Suger Candy dissolved in a Golden Pippin Roasted is alsoe a good thing

Consumpsion, Cough, Asthma. Nothing better

It takes away all fluxes, or Caturrhs that fall upon any part from the Brain; tis good in any Convultion of the Nerves pains in ye Joynts Gout, Sciatica, in ye Collick very usefull; in pains in the Kidneys Admirable, they rather Comfort then purge the body

℞ Mass pil. Alæphangina ℥ss
pil. de Cynoglosso . ʒii
Tartari bitioluti ℈iiij
Lact. Sulphuris . ℥ss
Extract Gentiana . ℈i

Misce. et cũ Confect. Alkerm. ʒ ij. in vin. Canarin. dissolut. S. q. fiat massa. ex quâ postea cũ ol. Caryophyllorũ formentur pill parvll, qua argento puro Obducantur.

Three of the pills are to be taken every other Night going to bed and the next Morning drink a good draught of warme Ale and then you may goe abroad as you please Perhaps they may worke thrice wth you

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Coucombers to Pickle to be like Mango

Cut yor Cucumbers in halfe Or if they be long in 3 peices but first wipe them with a wett cloath Then take all the meat out of the middle and then make yor Brine to bear an Egg make it boyling hott & poure upon your Cucumbers in an Earthen pan Let them stand 24 houres then make yor pickle of the best White wine Vinegar with Ginger Cloves Nutmeggs & long white pepper with Garlick or Shallot but Garlick is the best poureing it out upon them the Brine being well dryed from them And stifle them close up & not open them in 3 days If they are not green enough you may boyle yor pickle againe as you doe for other Coucumbers

Be shure to chuse ye greenest Coucumbers at first

To Dress a Fillit of Veale after ye Turkish fasion Viz:

Take a fillit of Veale and cut it in three peices and fry it in a frying pan in its owne Liquor, or a bit of Butter if you please, flowering of it very well & keep it shaking Then put it into a Stew pan to as much White wine & water in equall quantity as will cover it, Season it with a Rose of garlick & Shallot with a bunch of sweet hearbs and pepper cloves & mace when it Stewed enough thicken ye Liquor up with Butter and Serve it to table

Collick water also good for gripes & if any thing offend the Stomake. They that tooke it in ye Plague year never was ill

Take a Gallon of Aquavitæ & ½ a pound of Dates split A pound of Reasons of the sun stoned an Ounce of mace an Ounce of Cinamon An Ounce of Nutmeggs ½ an Ounce of Cloves, beat all these Spices and six penniworth of Scocheneal beaten, 2 pound of fine Sugar shake this all in a great Bottle every day for a fortnight then let it stand and settle & poure it off and then you may put a Gallon of Aquavite upon the same Dreggs and add more sugar & let it stand till it is strong enough of the Spice shakeing it every days as before You must add sixpenniworth of Scocheneal more

This may be made with Brandy

Do

Snake Root steeped in Brandy ~~and~~ for ye Collick And is a good Ingredient in Daffi's Elixer. alsoe Daffee according to Directions with it Give Collick ... ~~also~~ Usquebaugh in a good drast warm Ale

Picktures to Cleane

An ounce 2 or 3 according to the number of yr Pictures take of Smault, mix it with ye cleerest water & dip a fine rag in it and rub the Picture & let it stand a day to dry Then the next day beat the white of an Egg with a Combe Brush as fine as you can beat it And then rub the Picture with ye same Brush You must not use any Sope for Except that is done by a very skilfull hand It will spoyle the Shades.

Do Mr Samborns Recd for

Wormes

Take of wormwood, Fenigrick, Aloes, St Johns grass burnt harts horne Sena Moss. of each an equall quantity finely powdered. fflower of Brimstone halfe ye quantity of the rest ~~[illegible]~~

To a Childe of 2 years old give ½ a dram, to one of 3 or 4 years give ¾ of a dram And as years older you may increase ye quantity as you see fit

To be taken the day before ye full of the Moon and the 2 mornings following in a Spoonfull of Sack, And in an hour after to eat or drink a mess of water growell

The Sack must be made very sweet with Sug

Bitter Wine to create an Appetite & help Digestion and bring a good Colour in the Face

Take of Centrey Mugwort peny Royell Roman wormewood of each ½ a handfull put it to a pint & ½ of the strongest whitewine & as much Spring water Let it stand before the fire in a Glass Bottle 5 or 6 hours, Drinke ½ a pint of this Morning and Night

Goosberrys to keepe all ye year for Tarts

gather them in ye first weeke of June & not Exceed it pick them and put them into quart Bottles & stop them close but let not ye corke touch the goosberrys put them into a kittle of cold water hang them over the fire & let them scarcely boil your goosberrys looke white then take them out & when they are cold pitch them well over ye Corke keepe them in a dry place & keepe them as much from ye Ayre as you can the Dutch goosberrys are the best

Itch to cure

Take Sope and ginger and make it up into a paist & Anoint wth and sit up to the Neck in a hott Bath an houre together or as long as you can beare it You may Either put Milke or hearbs in it as you doe in other Baths This has cured them y^t has had it I dare — In 3 times doeing

An other for ye same Much used in France

Take the roote of a Large dock y^t growes on ye ditche sides and scrapp it cleane not washit cut it open long waies and take out all y^e ~~hard~~ pith or hard part w^ch ~~[illegible]~~ throw away, & stamp ye other part very well to a pulp beat it up with Sweet Creame and Anoint with it 3 times doeing it generally cures this much commended and approved of ... [illegible]

Wormes
Take a quantity of Rye and lay it in water all Night and hull it and boyl it in faire water untill it be broken then cast away ye water and boyle that Ry with Milk like Furmity and give it to Eating ye Morning This never failes

The dock root is Rubarb but that not the same ... [illegible]

Anoynt by ye fire ... and change ... Times ... keeping ... [illegible]

Puding cheap and good

Take a Neats foot chop it very small and 2 Ounces of Beefe suet chopt with it, grate a penny white Lofe and a Nutmeg with it: 10 Ounces of Currance mix all these up with 10 Eggs ^whites & all season it with Salt & Sugar to your taist butter ye Cloath ty it up and boyle it 2 hours molt ye Butter wth Sack & Sugar & rose water if you please for ye Sauce

Note, ~~all the whites of the Eggs must be in~~

To make a sweet meat cake without fruit

Take a gallon of the finest wheaton flower well dryed in dishes before the fier, break itt into two pound of fresh Butter, be sure to rub it very well into the flower put in three penyworth of Mace, 3 nutmegs, all beaten very small, half a pound of loaf sugar, two pound of dryed sweetmeats cutt in little thin pieces, all but your apricocks which must be but quarter'd you must have Oranges Lemons Apricoks Cittoins Lattice stalkes of each a like quantity only more of apricoks and large good Dates, a quarter of a pound of pinnelloes half a pound of almonds blanched and beaten with rose water the yolks of eight eggs and four of whites, and pint of sack a pint and half of the thickest Cream boyled and almost cold, a pint or better of the new ale yest or this Cake when you have mixed itt, itt will be so thin and tender that you must bake itt in a hoop and cut it out as you use itt out of the hoop, which must be stronge & well papered at the bottom and sides when itt has stood an hour an a half in the oven thrust a knife into itt, if itt come out cleare

itt is baked enough, or else itt must stand in the oven

To doe Bacon the Westphalia way

Take a hindquarter of Pork. cut it westphalia fashion beat it very well with a Stick on both sides, be shure not to break the skin nor bone, hold it up by the Knuckle when you beat it on the Skinny side, take ¼ pound of ~~Nighter~~ Nitar and beat it very fine, Strow it and rub it on both sides the ham very well. Take ¾ of a pound of Suger not too brown, and rub it on both sides very well, and stuff it in the Knuckle, then take Salt and Strow it pritty thick but not rub it, and stuff the Knuckle with Salt, then lay it on a Board. the Skin side next the board, let it ly 4 days, then it must be turned every day Strowing Suger and Salt — according to discreation as you see the suger & Salt melt a way from it, this must be continued 8 days. when you hang it up to dry you must scrape the salt off the Skinny side, a fortnight will dry it, and it must not be dryed too ~~fast~~ fiered, The night before you use it It must ly in water. And be hung on in cold water —

The weather must be cold when this is done

An approved Medecine for the Yellow Jaundis

Take 1 penniworth of red Cows milke 1d turmarick beaten 1d of Saffron beat to powder 1d of Sugar candy in powder 1d of sallet Oyle 1d of Mitaridatum 1d of hunny Boyle all these in ye milke til a little bee boyled away and drink it off. Use this quantity 3 mornings together Take Mutton broth after it, Drinke no Beer or Wine in 6 ~~hour~~ hours after

Dyet drinke for the Scurby

Unto 4 gallons of Beer take 3 ounces of horse radish root the Juice of a peck of Scurby-grass, halfe a peck of water creases and halfe a peck of brookelime. 6 hand fulls of wormewood 6 hand fulls of fumitary & 4 Lemmon pills & all sliced

To get agood stomake that is lost

Boyle Sasaphras wood cut in thin slices rinde and all, an hand full in aquart of water till it be a pinte, at which time it will looke like Clarret wine Take thereof 2 wine glass full in ye morning and at 3 of the Clock in the afternoone with a little sugar if you please; but it is better without

Py very good & like Mince Py

Take one pound of

To make Scotch Collops

Cutt a Leg of Veal in thin Slices lard it well fry it
Browne & Crispe with Butter halfe a pint of White
Wine and as much Ale a little Lemon Pill, Grate
A little Nutmeg in it Set this Liquor over the fire
Stew it softly then put in the meat to make ye Balls
take ye Veale and some Strip't time, & Nutmeg wth
Beef Suit two Egs beet in a stone Mortar to make
Past then make some long and some round, boyl ym
In ye water you boyl'd ye Nuckles in, then put ym to ye meat
Stewing on ye fire when it is reddy to Dish beat ye yoalks
of two Egs & Stirr ym in ye Liquor wth a piece of Butter
to Garnish ye Dish fry Sweet Marjoram wth yoalks of
Egs boyl'd ye Nuckle and lay in the middle Dish to Searve it in
handsomly Garnished

To Harsh a Calves Head

Take a good Calves head & boyl it untill it is half
enough then take it up and cut it in to thin Slices
& the tongue must be Cut ye others then take a
Pint of white wine and almost as much
Water put it into four Anchoves and a little
piece of lemon pill, and a Sprig of time and a
little sweet Marjoram and winter savory a ~~little~~
Shollot and little whole pepper then put in the
meat and let it Stew Gently one hour or better
and when it is almost enough put in a Spoonfull
of Capers but beat the yoalks of two Egs with some
of the broth put in a good piece of butter Shake ym
well Stur in the brains and when it is pretty thick
put it into a Dish and lay Slices of lemon upon it
if you will you may Cut but one Side of the head and
and broyl ye other and lay in the Middle of the Dish
and lay some Slices of broyled Bacon about it some
will put in balls very high Seasoned and fryed lay
on Slices of lemon

To Make a Cream Tart - - -

Take 1 pint milk & 1/2 pint Creame 10 yolks eggs beaten & about 1 1/2 naples bisket grated 1/4 butter 1/4 sugar & a little marrow shread, a little cittron shread, stir it over the fire till it begins to boyle for the Crust 1/2 flower dryed 6 ounces butter 3 yolks eggs 3 spoonfuls cream a little fine sugar.

Almond Cheeskakes

Blanch 1/2 Jordan Almonds, beat them very fine then grate in the rind of 1 lemon, beat 10 eggs leaving out 4 whites, mince a little mace, 10 ounces butter melted, mix all togather with 2 or 3 spoonfuls sack, or orange flower water, the crust as above - -

Fryars bisket

One pound fine flower dryed, 1 to fine sugar sifted, 7 new laid Eggs leaving out 4 yolks beat the Eggs very well, then stir in the sugar & beat it till it looks white, then stir in the flower, and beat it very well when your oven is ready, stir in 1 ounce of Carraway seeds and 1 ounce of Coriander, butter your ~~Egg~~ pans, after you have taken them out, lay them upon a paper or sieve in the oven to harden.

To make a Frigacee of Chicken

Take 3 Chickens & pull them & draw them & flay of the Skinns & cutt them in quarters or less pieces and break ye Bones with a rowling pinn Then cut ye Legg in 2 parts and all ye rest answera ble then put them into a frying pann with some strong broath of beef then take half a pint of white wine & 2 spoonfulls of Eger & 10 whole Pepper corns & a spoonfull of whole ca pers & 2 Anchovies & some sweet herbs cut very small sett them over ye fire slice in a little nut megg put in a quarter of a Pound of butter keep ing it stirring till ye butter be melted & when ye Chicken be fryed enough put them into ye Stew ing dish of sauce & lett them stand over a litt le fire halfe an hour put in a little Shallott then take ye Yolks of 3 Eggs well beaten with a little white wine then pour ye meat & Eggs into a frying pann shake them over ye fire & if it be not thick enough shake in a little flower so pour it into a dish & lay slices of Lemon upon the meat ——

To make a brown Frigacee

Fry ye butter browne first then put in ye meat Lamb Chicken or rabbetts keeping it stirring it must be fryed well in ye butter then have some strong broth a bundle of sweet herbs a blade of mace 20 Pepper cornes a little piece of Lemon peele 2 or 3 Spoonfulls of Clarrett 3 or 4 Ancho vies let these boyle together a little while in a Sauce Pann & when ye meat is enough take it out & sett it before ye fire then pour away the butter make ye Pann very clean then put in almost half a pint of broath & almost as much white wine then put in ye meat &

Strowe over almost a whole nutmegg grated a good deale of parsly cutt very small & a little Lemon Peele cut small Then put in ye Yolks of 4 Eggs a piece of butter well beaten shake them together till it is thick & when you put it into ye dish lay a Lemon Souce in it

To make a Frigacee of Veale

Take a Legg or Shoulder of Veale & cut in broad thin slices and hack it on both sides with ye back of a knife then fry it in beef broath put in a bundle of sweet herbs an Onion a blade of mace & when it is fryed enough strow over it time sweet Marjorum parsley & a little Topps of   all cut very small & a little nutmegg sliced then have ready ye Yolks of 3 Eggs beaten with 6 spoonfulls of white wine pour them into ye Pann & shake them well over ye fire till ye sauce be pretty thick so pour it into a Dish if you will you may put in an Anchovie or 2

To Souce a Pigg

P P
Pig
P Pigg

Doctor Holmes of Berbadoes his Receipt for the Itch

Brimston in powder ... 8 Ounces
Bees wax ---- ---- 4. oz
Fresh Butter without salt. 8. oz
White Wine Vinegar ---- 2. oz or 6 Spoonfuls
Rose water .... 2. oz
Cloves .... ½ —

Brimstone butter & Bees wax to be melted over the fire first, then add thereto the Vinegar & Rose water as it is over the fire & let them boyl gently Keeping them Stirring all the while till the whole is incorporated then put in halfe an ounce of Whole Cloves & keep Stirring till tis Cold

To Make Vinegar of Goosebervys

take goosberrys when full ripe bruise them well then; to every quart of goosberrys put three quarts of water; after the water has been well boyled and cold pour it upon the goosberrys & let it Stand 24 hours then Strain them first through a Canvas bagg & then let it run through a flannell bag then put to every Gallon of this liquor a pound of the best brown Sugar & Stir it well before you barril it up; towards the following Spring it will be very good vinager especially if the barrill be exposed to the Sun or Stand within the heat of the fire

the old bright English goosberys are ye best

To Make an Excellent Balsamick Tincture —

Rx: Balsam of Peru 1 Ounce, Storax Callamitee 2 Ounces
Benjamen Impregnated wth sweet Almons 3 Ounces
Aloes Siccotrina, Myrrh Elect: Frankincence, Roots of
Angellico the Spanish Sort, Flowers of St Johns wort
of Each halfe an Ounce Spt of Wine one quart

Beat the Druggs in a Stone Morter and put them into
a Bottle wth the Spt of Wine stop it up bery close and set
it in the Sun all the Dog-days at the end of which Strain it
through a fine Cloath & then you may use it

Or Infuse it Twenty four hours in a Kettle of water
and let it Simmer over a gentle ffire, put the Bottle in
whilst ye water is cold wth some hey at the bottom, this don
let the bottle stand in the Water till its cold, and then
Strain it as a fore said

The Virtues of the abobe Balsom

There is no cut of Iron (if not mortal) but will heale
in Eight days time by applying it with a Feather, Cotton,
Lent or Injection, provided you use nothing else before
NB, there Needs no Tent or Plaister, if you have drest
the Wounds with common Medecines wash it well with
hot Wine And then Apply this It will cure it though
not soe soon

For the Collick —

Put 4 or 5 drops in a glass of Clarret then shake it well
together and drink it, Its an Immediat cure unless bery
violent, then it must be repeated —

For the Tooth ach

Apply it to the place with Cotton or lint repeat it often
if Occasion
It cures all Cankers, Cancers & Ulcers, It cures all bites
of Venomous Beasts, Espetially of mad Doggs —
It hinders the small Pox pitting by Slitely Anointing
the Spots when cum out of the Face as soon as they appear
applyed after the Small Pox – is Scaled off It takes away Redness
and pitts & though it be a great many Years after it will doe it in

This Receipt Continued

= great Measure if applyed a Considerable time —
It takes away black wormes from within the Skin
and wonderfully cures any Sore remaining after the
Small pox Or when they are drying away ———
Its good for the Hemorrhoids annoynting them
with it when you goe to bed ———
Its good for all Swellings, Pimples & Corruptions
Its admirable in the spotted Fever takeing 5 or 6 drops
in 4 or 5 Spoonfulls of Broath ———
Its good for sore Eyes if applyed to them ——
Its good for the pain in the Stomach taken in Broth
or Wine, You must alwaies apply it cold, and when
you take any of it You must Immediatly Stop it least
Evaporate ———
It cures Lasness or Bloody flux Takeing 5 or 6 drops
in a glass of Wine or 2 or 3 Spoonfulls of Broth
It cures a Wound made by a Naile in a Horses foot
puting a drop or 2 into the wound ———
It cures a gall'd Back, Its good for sore Nipples
NB. That when 5 or 6 drops are Ordered to be taken in
Wine or Broth the number may be increased to 10:15.
20: 40: or 50. upon any distemper that is Violent —
for which it is proper ———

Finis

By Lady Biddulph who has had great Experiance in these

Copy Old Bailey 22nd. Feby 18[illegible]

Forgery

Levy Cohen & Ephraim Jacobs were indicted for feloniously uttering, as true, certain forged Bank of England Notes, with intent to defraud the Govenor & Compa[ny] of the said Bank.

John Jacobs knew the prisoners; they came to him on the 13th Jany, & asked him if he knew James Hogden & Isaac Simmons, alias Bull, at that time confined in Newgate? The witness said he did, on which Cohen pulled out a pocket book, with six £5.. — and five £2.. — Bank of England Notes, and asked the witness if he thought he would buy them? The witness replied he had no doubt but they would. The witness & the two prisoners then set out for Newgate, and when they came to the end of the Old Bailey, the prisoners separated from the witness, desiring him to ask £25.. — for the notes, observ[ing] they would take no less. ~~for the Notes, amounting in value to £40.. —~~. ~~Hogden~~ The witness then went into the pris[on] saw James Hogden, who, after some conversation, gave £2[illegible] for the notes, amounting in value to £40.. — Hogden paid the witness with 3 £5.. — and the rest in [illegible]

Simmons, alias Ikay Bull, was present, also a Woman named Martha Graves; witness then left the prison & found the prisoners standing in the coachway, to whom he gave the £25 .. .. .. They then called a coach, & bid the Witness get some one to return to Hogden & tell him that the notes he had bought were forged ones. The witness did not know this fact before. The prisoners then drove off to the Blue Anchor, Petticoat Lane, where the witness afterwards joined them. Cohen then asked the witness if he had sent any one on the message they where speaking of. Witness said he had met with girl in Cheapside, & had sent her; & that Jemmy Hogden & Ikay Bull had returned for answer that she & Witness might go to hell together. Cohen then gave witness a five pound note, two Guineas & £5 .. .. .. for his trouble. A general conversation then took place, when the prisoners asked the witness if he could get them a little Boy, accustomed to go out a thieving? Witness replied he could. Prisoners said, they had £40 .. .. .. worth more of notes coming from the Country, & they wished to get rid of them. On a subsequent day, witness got the Boy, & taking the Pocket Book produced with the notes, went to a Man whom the

Witness knew to be a receiver of stolen goods, & got the Boy to offer them for sale, while he waited in the street. The Man looked at them, & finding them to be forged ones refused to buy them.

On cross examination by Mr. Sergeant Best, the witness said he had been confined one Year in Newgate for stealing a bag of raisins, during which time he got acquainted with Jimmy Hogden & Ikay Bull. He had sold the notes in question as stolen ones, observing that he had just picked a man's pocket of them.

Jas. Hogden said, he was a prisoner in Newgate, & acted as inner turnkey. He remembered Jacobs coming to him January, & offered the pocket Book produced, with £45.–.– worth of notes in it. Jacobs told him he just picked the pocket of a Lagger, meaning a Sailor, & wished to dispose of the notes. He gave £25.–.– for them, £15.–.– in good Bank notes, & the rest in Cash. Witness considered them as stolen, Jenmen was by at the time, the person whom Jacobs called Ikay Bull ~~was under sent~~ so was Martha Graves a woman who lived with Bull as his mistress. Witness had given one of the notes to Mr. Kirby

On cross examination, he said he had been sentenced to five years imprisonment for assaulting & cutting a constable with view of rescuing a man who had attempted to rob a cart. He had also been confined five years before that period, for the part he took in an affray that happened on Saffron hill, where a labouring man was killed, & for which three persons had afterwards suffered death. Ikay Bull was under sentence for a capital offence. The note given to Mr. Kirby was then produced & proved to be a forged one by Mr. Bliss, the Inspector of Bank Notes.

Martha Graves was next called, who corroborated the fact of Jacobs selling the notes to Hogden on the 13th. January.

On cross examination, she said she had lived with Simmons for three years, that her husband had been hanged, & that she had been taken up once or twice for picking of pockets.

Rebecca Levy said she was employed by Jacobs to go to Newgate & tell Hogden, that he had bought was bank.

The first witness was called to explain this word & said, it denominated any thing dishonestly co[me] by, which might be dangerous in disposing of, & smelt of the fetters.
William Mark, the little thieving boy was the[n] put into the box, & corroborated the fact of going t[o] sell the notes, & the parties refusal to buy them. On cross examination, he confessed that he had been living for two years by thieving, but had now determined to leave it off. He was only 14 y[ears] old, & had been in custody several times for picking pockets & petty thefts.
This was the whole of the evidence for the prosecu-tion. The prisoners in their defence asserted their innocence, but called no witnesses to character.
Baron Hotham observed, that the crime of wich the prisoners were charged, was of the most baneful effects in a great commercial country & the Legislature viewing its destructive consequen[ces] had made it death to the party who should be found guilty, to whom the Royal clemency was seldom or ever extended, therefore the Jury would

Weigh well the evidence before they decided on the lives of the prisoners, & seriously reflect that their verdict would fix their inevitable doom. His Lordship then recapitulated the whole of the evide[nce] & called upon the jury to say if it was safe to adjudge men to death upon the testimony of such a phalanx of depravity & wickedness.

The Jury retired for about half an hour, & return[ed] a verdict Not Guilty.

Not Guilty

The best way of Brewing : September 1690

To 5 Bushell of Mault take a Kilderkin & a halfe of water let it boyle covered over with wheat Bran in the Copper then put a pale or two in ye Mashing tub, then sift a bout halfe a peck of your Mault in a matted Sive or such a sive as you sift your Oates with. Save the flower of the Mault & put the Chaff into the Mashing tub, strew it a bout the tap hose, then put in a little more Mault and a paile more of water & soe by degrees till all your Mault & Liquor is together stiring it very well, Then draw it off & put it into the Copper & put your flower of Mault & let it boyle up, & then poure it on yor Mault againe and stir it very well Then cover it up close & let it stand for two houres, Then draw the tap almost out of the Fosset & let your wort run off and cover it in ye tub with halfe a pound of hopps & have a Kilderkin of water redy boyling covered with Bran. And when yor wort is all out, put yor water on by a paillefull at a time as it sinkes stiring it well, Then put into the Copper an other Kilderkin of water and cover it with Bran, & when that boyles draw off yor second wort as before and put in the Other water out of the Copper, then boyle yor first wort with a quarter of a pound of hopps added to it boyle it two houres — Let ye third stand nigh an houre then draw it off as before, then put in the tap and put two pales full of cold water over ye graines and let it stand above a quarter of an houre then let it run into your small wort. Then boyle yor second wort which you may make Ale on if you please and put on your hopps that you straine out of your strong bear and a handfull of fresh and let it boyle an houre and a halfe at the least, then boyle yor small bear and put the hopps in likewise a little a bove a pound of hopps will doe for this quantity of Mault

These quantities of worts in the summer must be put into severall tubs to coole but at this time and further in the winter a tub for each sort will doe

Then take a pailefull of the strongest wort milke warme and put your East into it and stirr it in very well, & when the wort is almost quite cold and your East workes well put them into the two strongest worts and stir it very well & cover it up close and let it stand all Night to worke, But be sure to Tun it up before the East falles

If East is scarse you may take it off of your strong wort when it has well worked & set yor small to worke with it be sure to see it well stopped up in the Barrells

The strongest wort will Keep a year

Note: Let yor water stand till you can see yor hand in it Then put in the Mault all at once and not stir it Cover it with bran & let it stand 2 hours & 1/4 Then draw it off as usiall when it has boyled 1 hour & 1/4 put in 1 quart of fare water & that will break it

East

To keep for Brewing all the Yeare

Take very good East and spread it upon thin deale boards and let it dry in the heat of the sun in Summer & when it is dry it will come of in flakes, when taken off keep it in a box dry, When you use it dissolve it in some of yor hot wort

The blast Salve ~ It is also good for straines, for bruses in joynts it cures St Anthonies ffire It takes away all paines yt comes by colds & all swellings & paines whatsoever

Rosemary, Lavender cotton, Tyme, hisop, Balme, Red mints, herbigrace Cammamile ffetherfew Merrigolds Parsley ffennel Violet leaves — Strawbury leaves Sage Alecost Philipendula Orpin Sellendine Prickmadam Germander white Lilly roots and leaves, Red Roses Tanzy Smallage Lovage Capons taile Holliholkes Columbines Borage — Buglose Mallowes Periwincle Red Lyllies and its leaves — fflowerdeluce blossoms Mandlyn Nonsuch leaves Muse no more Campion leaves Yellow fflowerdeluce Creists Pints, Meddow boots Pearle grass Saxifrage Bittony Selfe heale Ground honnisuckle Bearsfoot Lady Smocks, Cowslips Sheapheards purse Egrimony Wilde Dazies Chickweed Howsegreen Yarrow Valirrion Crowfoot Wormwood Verbaine Pimpernel Colts foot Plantane Ribwort Sowthistles Henbaine Night shade Divills bitt Scabious Squinchgrass three leaved grass or white honisucle ffield Succory Dandelyon Yallow Clere, Mugwort, the blue Earth honisuckle White Tanzy St Johns wort Growndsell Sorrel Docks Comfery Sage of Jerusalem Sotherwood Watercresses Mullet leaves ffox glove leaves Winter=
=Marjerum, Mouse Eare Yellow Richard Spear poynt Liver wort Hearts Tong — In the latter end of May take all these Earbs and the flowers of them that then have flowers and ye Earbs also of every one A good handfull gathered in a dry day in ye afternoon doe not wash them, then take six quarts of Butter washed but not salted put it into a cleane brass pan and when it is melted put in your hearbs every one first shred upon a board severally set it upon a soft fire till it be so hott you cannot abide your finger in any part of it then take it off use it thus six days together then straine it and put in a small handfull more of every sort of the hearbs and let it infuse three days more in the same manner and straine it and when it is cold quarter it out and pare off the dross till you come at the cleere oyntment, then take halfe so much dear suet as there is oyntment and a quart of Sallet Oyle, melt alltogether stiring it then put it into a pott or potts cover it that no ayre comes to it

Before ye Oyle of Suet goes in take 3 handfulls of Camamile as much of Lavender & balme soke it softly a ¼ of an houre over ye fire set it by till ye next day then heat it againe & straine it It will make it sweet

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When you use It worke it downward with a warme hand and for a Straine or bruise take Sage thime Rosemary Lavender & Lavender Cotton, Hisop, & lay them whole upon ... after ... time & they will draw out ye venom

ffor the Sciattica

Take 2 ounces and a halfe of Gum Cranna refined, and 3 ounces of Bur[gamy]
pitch, and 3 drams of Saffron. Take ye 2 Ounces and a halfe of Gum [Cranna]
and the 3 Ounces of Burgamy pitch and put them into a new Earthen po[t]
with a pinte of Cannary and let them simmer over ye ffire till all is qu[ite]
dissolved, then set it by till it be cold, then take it out of the wine & put y[e wine]
into some other vessel, then take the Gume Cranna & the pitch and put it in[to the]
same porringer & set it over the fire, & take your three drams of Saff[ron]
and dry it to a powder and put it into the porringer, as it dissolves over y[e fire]
Annoynt the place greeved with the sack that comes from the Cranna a[nd]
let it simmer softly over the fire, Bath it as hot as you can where
your paine lyes. It must be spred on the rough side of sheeps L[eather]
you must see they be good strong skins or else they will crack out. It [must]
be spread on very hott or else it will not spread, the usiall price of
Cranna is 18 or 20 pence an ounce. It is sould at an Appothecaries
dore to the red Cross in Cheap side
you must be shure that it boyle not too fast

This has cured them that has been Lame 3 years

Stomake

A very good Receipt for ye paine in ye Stomake

Take some Sutt in a Ragg and put it in some strong Beere an[d]
drink the quantity of a quarter of a pinte or halfe a pinte in th[e]
Morning and after Noone

Bleeding

A very good thing to stop Bleeding

Take the Blood that comes from your Nose and dry it to a pow[der]
and take of it the quantity that will ly upon a sixpence and s[nuff]
it up your Nose
Or take the juce of Nettle and Snuffe it up yr: Nose

or Take ye Mosse from the bottom of an ash Tree and stuff y[our]
Nostrills with it.

An Excellent Receipt for the Collick and graibill in ye Kidneys

Take allicompaine roots slied thin, a good handfull of Annisseed, Sena Lignovita Jumbis of each two ounces Reasons of ye Sun one pound stoned put these into a stone or glass bottle adding to the former ingreedients 3 quarts and a pinte of the smaller Aquavite stop up the bottle close set it in a Celler foure days stiring it once a day after which time it is fitt to drinke You may take 4 or 5 spoonfulls at a night going to bed and 5 in ye morning fasting It purges very gently after 3 or 4 houres ——
It is good for all torments in the bowells proceeding from cold causes It cures the Bloody flux It is good in any Occasion

Collick or Grabill an other

Take 20 drops Spirt of Lavender
20 dr: Spirt: Aniseeds
40 dr: Spirt: Turpentine shake all togeather in a thumb glass and take 10 – 15 – or 20 of them at a time into ½ a pint of white wine and drinke

Gall stones yt comes out of an Oxes gall very good scraped into white wine or Ale for ye Collick or grabill as much as will ly on a Sixpence

Stomake — Cinnamon to make Oyle of, a rare Secret

Beat the Cinnamon very fine and sift it then then make it into a paist with Oyle of Almons sweet, heat the same in an Earthen pan hot then cover it close and let it stand 14 days then heat it againe and press it till the Cinnamon be dry

It preserveth the Stomake from Corruption takeing this by the Mouth or noynting the Stomake, but both is best

To prevent Afterthrowes

Take Camamile & Linseed of Each a handfull put them in a bagg & boyle them in ~~white~~ wine lay them on the Belly.

Cowcombers to pickle

Take of Wine Vineger & Vineger of Rapes of each an Equall quantity, Season it with Salt and put it boyleing hott ~~on~~ upon your Cowcombers they being well wiped & layed in a Narrow Mowthed Vessell with Dill a mongst them: be carefull to keep in all the steeme of the Vineger, after 2 or 3 dayes draine out ye Liquor make it Scaulding hot puting it in In the same manner as before then let it stand a weeke ~~and~~ then draine out ye ~~water~~ pickle and make it hott as before And doe so till you see them greene When you heat ye Liquor ye last time put ffennell & dill seeds with Mace and Ginger all well bruised into ye pot and a small peice of Allum beaten to powder Then put in the Liquor

Beefe to Coller./

Take a peice of flanck Beefe & let it hang 3 dayes then rub it all over with Salt peeter & let it ly so one night then make a strong pickle with bay salt and water that will beare an Egg Let it ly in the pickle 4 or 5 dayes then take it out and let it hang and dry 2 hours: then cut out all the hard Skins & sinnes and Season it with pepper cloves & mace to yor owne discreation then take some thime sweet Marjorum A few violet Strawberies and Cullembine Leaves shred them very small & Strew them in the Beefe, then take a few bay leaves and lay them in ye Beefe whole, then role the Beefe up as hard as you can & tye it fast with Tape as you doe Brawne, then take a quart of Claret a pint of white wine Vineger, a quart of Water or more if yor pot will containe it for yor Beefe must be covered with Liquor & put into it a little Salt & Onion & a bunch of sweet herbs, Cover yor pot close with a peice of paist and bake it with browne bread Take it out of ye Liquor while it is hot, Role it up hard in a cleane Cloth & take it not out till it be cold.

Herings to pickle

Take 50 herings cleane washt cut of ye heads & taylis, take out ye gutts, take ½ an ounce of Nutmegs grated, an Ounce of Jamaca pepper ½ of it beaten a rase of ginger Sliced a little whole Mace a large handfull of Salt and a little more when you put them in ye pott, rub ye inside of the pott all over wth an Onion leaveing it in the bottom also 4 bay leaves in ye bottom put a row of Herings & yor Spice and Salt being mingled strew some of it on & 4 bay leaves upon them betwixt every row of Herings as much white wine Vineger as will cover them after they are all in Bake them

Jamaica pepper alone will serve for Spice

Sampher to Pickle

Boyle the Samphier in a weak pickle till it strip then take it out and coole it put a third more of Vineger & a lump of Allum to ye pickle & boyle it well, Skim it & put it hot upon yor Samphier

+ Mushroons to Pickle

Take yor Mushroons when they are round then peel them into water with a handfull of Salt washing them very well, then set on yor water to boyle them, & when it hath boyled put them in leting them boyle halfe a quarter of an houre then take them off ye fire & let them drain well through a Cullendor Saving a quantity of ye water for yor pickle and to every quart of water put a quart of Vineger & a pint of white wine Season it wth pepper Salt Nutmeg Cloves Mace and one handfull of bay leaves: let these boyle halfe a quarter of an houre & when they have so done put in ye Mushroons leting them boyle as much longer then take them from the fire & put them in a Glass Liquor and all

A receipt to Pickle Pidgions

Take large Pidgions bone them and wipe them bery cleane take 3 Anchovies shreed small, a little sweet margirum winter savory & time, one bay leafe halfe a Lemon shreed small pill and all, Mix all these with pepper and Sault, & one Nutmeg slised small Season your pidgions well on the inside then turne them and put the liber in ebery one & sow them up fast at both ends, Then make your pickle of white wine and water & hole Spice and Lemon pil, you may put sum Viniger if you pleas Set it on to boyle, When it boyles put in your Pidgions and let them be don bery tender, take them up and when they are cold put them in your pickle soe keep them

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Mushroons

To pickle Mushroons

Pill them and fling them into water y^t is cleane, then take them out of that and wash them in an other & put them in a Skillet dry and set them on the fire to boyle & put sum Salt to them and let them boyle in their owne liquor till halfe be consumed and they as tender as you would habe them Then take them off the fire and as the scum rises take it of & poure them into a Cullender to draine, Then habe redy a pickle boyled & cold a gaine made of the best white wine Viniger & put in a few Clobes & mace ginger & hole pepper when you boyle itt When your Mushroons are cold put them into the pickle and ty them up close

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To make English Bacon like Westphallia

Cut your Leggs of Porke very large & fat & shaped like a Westphallia ham, Then take 2 ounces of salt peeter beat it to a powder and rub it ~~[illegible]~~ all over the hame Then take a pound off course Sugar and a quart of peeter salt & put it in a Skillet over the fire and stir itt together til it be hot, but not til it is melted Then salt the ham with it in a stone pan and let it ly a Month only let it sumtimes be turned & baisted with ye Liquor and then hang it at sum Cooks or Bake house over ye Oven to dry

If the ham be bery large you may use one ounce more of ye salt Peeter and a good hand full more or ½ a pinte of the ~~[illegible]~~ Peeter Salt

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For Neats Tongues

Take 6 large Tongues let them ly 3 or 4 houres in pump water then wash them well out of ye water & dry them To every tongue [illegible] Salt Peeter [illegible]

then take a pound of course Sugar and Strow in upon your tongues as you put them in the [illegible] pot [illegible]

To make Mellon like Mango

Take your Mellon small size, wipe them with a wet cloath slit towards the stalke but not through, then with your knife and fingers take out all the seeds & moisture within side, wash them very well inside & out wipe them very well put them ~~bri~~ in brine that will bear an Egg, if any break you must ty them Then make a composition of Mustard Garlik Ginger & horse radish, Steep your ~~Veniger~~ Ginger in Vineger all night Clove your Garlik pil of all the skins & put it in a pan put Scaulding water upon it, when it is could poure it of If your Garlik be strong put on an other Scaulding water, let it stand all Night close covering the pot both times In the morning poure of your water cut yor Garlik in small cloves take your Ginger out ye Veniger & slice it the like shape or cut your horse radish in like manner To halfe a hundred of Mellons, take five pints of ~~Veniger~~ ye best Mustard a pound of ginger and two pound of garlik 3 peniworth of horse radish or near a pound waite let yor Mellons ly three days in ye Brine Then take them out fil them on both sides with these Ingredi Clap them to gether ty them round wet a cloath in the brine and wipe them cleane Take 14 quarts of Veniger put one halfe in a brass kettle with a handfull of salt let it boyle very well then put in one halfe of the Mellons, let them boyle well a bout a quarter of an houre If you finde them not soft sooner, Then take them out and put them in an Earthen pot covering them close Then hang on your pickle againe make it boyle a gallop Then put it into the Mellons till they are covered, Cover them close againe pining cloaths over the covers and keep the steem close in, Then take the rest of your Veniger and doe the rest in like manner

You must not open them in three days Then boyle your pickle againe, poure it on boyling hot as you did before & cover them close & as before

You may if you please boyle your liquor the third time If you finde them not green Always keep them covered from the Aire

Prittey Mrs Throgmortons wash for the face

Take halfe a gallon of Snailes with the shells taken off a pint of the best white wine, 3 quarts of new Milke: of ffemitary and bean flowers of each halfe a handfull the Juce of white Lilley roots 5 or 6. according to their bignes 3 Lemons meat and Juce, put all these together & still it off as cold as you can, then bury it in the shade for 6: week

To cure sore Brests

Take 2 Ounces of Beeswax and 2 Ounces of Venus turpentine dissolve the wax over the fire & then put in the Turpentine when it is melted together, dip in your cloaths like sear cloths Soe Keep them for your use. The brest must be rapt all over in them, & it will dissolve all manner of hard ~~st~~ Breasts without Breaking

An other receipt for a sore Brest

Take of rosin 2 Ounces, perrosin one Ounce, Solibanum one ounce, frankinsence one Ounce, Dear suet one Ounce Wax one ounce, Mastick a quarter of an Ounce, as much Mirr. Beat all these into powders & put them on a soft fire till they be well melted, then straine them through cloath and set them on the fire a gaine and put in halfe a dram of Camphire with a pint of White wine which must boyle very softly till the wine be almost consumed then take it off the fire & when it is almost cold put in an Ounce of Venus turpentine stirring it till it be fit to make up in Rowles

A wash for the Head to make the hare grow

Take a quart of Spring water a handfull of Sowthernwood one handfull of Rosemary let it simber all Night till halfe be consumed, the next morning straine it from the Earbs put into it a little Sack & a little hungary water Soe wash ye every morning with it

Doctor ffryers receipts for the Emrodes.

Vse Leaches.

Boyle in a quart of water 2 good handfulls of Henbain one of Mullet and an Ounce of Lineseed: boyle these to a pint gently & strain & put to it 3 Ounces of Oyle of roses & beat them to gether & apply cloaths dipt theirin made after it luke warme to the place agreeved

A drinke for ye same purpose as followeth

Boyle with whey store of Liverwort Some Cinque foyle Endiff and Borrage and a little ffumatery

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An other for the Emrodes

Sum Brimstone, burnt Allum, & Sallet Oyle, to Annoynt with

for a stobe to sit upon

Take a good quantity of Mallows and sum Cammamile, sum Viol leaves a hand full of Perryflott, and a handfull of Camamile flowers Boyle all these together & put it with the water in a pan of a close stoole and sit thereon see long as you can sitt till it be almost cold

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Seignior Johannes his receipt for the Stone

Take white Castle sope & grate as much as will ly on a six pence & as much Nutmeg grated, And put it into a draft of Whitwine or Ale Drinck it & it will break the Stone & bring it a way in Gravell

Ma

Receipts of Phisik, Huswifery &c

Mugworth for ye Stone

Take halfe a pint of good old Ale, dry ye powder of Mugworth w[ell] beaten & put in a good Spunefull of the said beaten Mugworth into the Ale, and then put Milke upon it & make a possett of it and when the Milke has warmed the Ale take of the Curd of milke and drinke of the Ale & Mugworth every night when you are ready to goe to bed

Stone & [Co]llick.

ffor the Stone & Collick

Take a quart of Milke a pint of Ale & a pint of whitewine, Make a possett thereof take of the curd cleane, then put in Eight ounces of Seeds (that is) two of Cromwell, two of Parsely, two of ~~ffenn~~ ffennell, and two of Anniseeds. Bruise them well, then put them int[o] the possett and boyle the same to a quart, Drinke ye same at Evening and mornings

A glister to be taken after if cause require made as foollowith

Take Mallowes Violet leaves and Gronsell of each a handfull halfe a Spoonfull of ffennell seeds or Anniseeds, Boyle these in a quart of Milke to a pint Then put to it the yolkes of two Eggs three Spunfull of Shuger and a Spunfull Sallet Oyle soe take the same Prepaired by Jeffrey Keen Yeoman usher to his Matie who haith had great benifit thereby

An excellent tried Medicine for the Colleck Stone and Strangory

Take six cloves of garlik stamped and strained in a draught of Reny[sh] wine, and soe doeing it is a present remedy for ye above mentioned if you take it 3 days to gether

The Lady Withins Medicine

An Other for the ~~Collick~~ Stone in Powder

Take the bottoms of the roots of Phillopendelow & much of brown fenn[el] roots & as much parsley roots. take Egg shells when they [are] newly bene hatched, beat all these things very small Then take as much Nutmeg as either of the rest. Mingle them all to gether & soe keep it for yr use

A Glister for the Collik

Take Bay berreys, Juniper Berreys, Sweet ffennell seeds & cammamile flowers of each a few, let them be bruised and put them into posit drinke & boyle them, Then put in a penniworth of Venice Treakle straine it & put in 3 or 4 ~~handfulls~~ Spoonfulls of Sallet Oyle

This i[s] ...

A receipt of Lady Newtons for a Consumption

Take two bunches of ye fairest Turnips, 6 hanchs of Coltsfoot leaves sweet fennell seed, Anniseeds, Carrawaids, Coriander seeds of each a quarter of an Ownce brusing them in a Morter, 2 ounces of English Liquorish not scraped but sliced thin Then slice your Turnips thin, then take a well glased pot & lay in the bottom & round the sides of ye Colts foot leaves, Then strew in of your Liquorish & brused seeds, & then lay a lay of Turnips then of the leaves againe, then seeds, then Turnips soe in Layers till all your Ingredients are in the pot, to which add ten pippins sliceing them as you did the turnips & lay them in with the Turnips. Then stop or past it up very close & set it in a Bakers oven wth peck ~~bread~~ loaves, & let it stand as long as the Bread, then draw it & straine it out as hot as you can into an other Earthen pott Then add this following Ingredients to your former viz.t a quarter of a pint of hisop water as much red rose water, as much Spear mint Water, 2 Ounces of white Sugar candy 3 or 4 Ounces of fine honey mix all this together & set it over the Fire untill ye Sugar candy and honey is disolved giveing it a boyle up altogether Then let it coole a while, & then putt it up for your use. Keeping it close stopt in a coole place till all be spent. of which take first in a Morning at 4 a clock in the after noon & last at Night. Always fasting an houre after it, The quantity must be a quarter of a pint Blood warme 3 times a Day till all be spent

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A receipt of a Broath good against or in a Consumption

Take a fore shin of Beefe & break it very well, 10 or 11 quarts of water, when it boyles skim it & put in a hand full of harts horne and the 2 crusts of a white lofe, Let these boyle all together gently for about 7 houres

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A Medicine for the Cough and Consumtion of the Lungs

Take 3 pints of Aquavita, dates halfe a pound stoned and the pith taken out, raisons of the sun stoned halfe a pound flowers of Rosasolis a good handfull, hard Suger beaten halfe a pound put all together in a great wide mouthed glass bottle and let it stand 4 dayes shakeing it now and then, but shake it not when you take it, take two or three Spoonfulls at a time In the Morning fasting & at 4 of the clock in the after noon and last when you goe to Bed

Drinke

~~Three~~ 2 receipts of Doctor Lawsons

1 Decoctum Amarum or the Bitter Drinke Good for an Ague

Take Centuary tops Chamamel flowers of each one pugel
Gentian root halfe a Scruple, Sena well picked & Carduus seed
of each a drachme Boyle them in fountaine water Sufficient quantity
to foure Ounces Strean it. & then one dose for one time
If you would not have it Purging leave out ye Sena
if you add Citron seed as much as of Cardus you will make it 6

The Centuary tops are of Centuary the less

2 Ale to drinck in the Spring

Take garden Surbigrass Watercreases and Brooklime of each foure
handfulls, red sage two handfulls: Roman wormwood a handfull
Raisons of the Sun stond halfe a pound, horse radish root an
Ounce, wild Carrot seed and Juniper berries of each halfe an
Ounce, the outward rinds of two Orrainges To be hung in a
bagg in Six or eight gallons of Drinke, to be dranke at
Meals and at other times for your Ordinary Drinke

A receipt to sweeten the Blood of Doctor Lowers

Take an Ounce of Crabbs Eyes, a dram of red Currall prepared
a dram of powder of pearle mix these all together and take a
dram in a small draught of Cowes milke & barly water
In a morning, & at 4 a clock in ye afternoon

Scurff or Spotts

Incase you have any Scurffe or Spotts
cum out Anoint with housleek & Creame
boyled together, peal a good handfull of
housleek & put into a pint of Cream and
let it boyle gently till you see the Oyle rise
then take the Oyle off and keep it for your use

To cure the Tooth Ach, or defecting ye Teeth

Take two Ounces of Spirit of wine, one stone of Roman Vitt
beat to powder and put into the wine & two corns of pepper beaten
with it, if yr tooth be hollow dip some Cotton in it and put into ye too
If not hallow wash yr teeth and Mouth with it
It will keep them sound & white

~~[illegible]~~

To cause Easy Labor. /. of my Owne Experience

A month before your time, take every morning and Evening a Spoonfull of Oyle of sweet Almons, a Spoonfull of sirup of Violets a Spoonfull of sirup of Rasburies a Spoonfull of sirup of Marsh Mallows Mix all these in a glass of Whitewine & drink it as above directed also eat as often as you can barly gruell made with Currants in it

And after delivery ye first thing take Sirup of maidenhaire Oyle of sweet almons new drawn

To cure the Thrush in Children

Take Bolalmanick & powder of burnt Allum wth hony mixt well together put a little somtimes into the Childs mouth & anoynt ye Nurses Nipples

an Other for ye same purpose

Curnells of quince that is ripe boyled up in Creame with white Sugar to an Oyntment and Annoynt ye Nurses Nipples with it, with a feather

Palma citty is good also

The way to make ye Sirupe of Althea

Take one Ounce of Marsh Mallowes, ½ an Ounce of red Cicars, of grass roots, Asparragrass roots, Liquorish, reasons of ye Sun stoned of each a quarter of an Ounce. The tops of Marsh Mallowes, Common Mallowes, Pellitory of the wall, of Burnit, of Plantain, of white & black Maklin haire of each a little handfull; of the 4 sorts of the great cold Seeds and of 4 sorts of Small cold Seeds, of each of them a Spoonful

Boyle all these gently in 5 pints of running water untill 2 pints be consumed. then straine it, and let it stand to settle: then poure of the cleere, and put to it two pound of Sugar and Clarefie it and soe boyle it to its height

This receipt approved of by m^r Hoskins ye Apothecary 1691

[Left margin, written vertically:] Strong water of Peach 2 an Ounce, white wine a pint Elder flowers a spoonfull boyl them all together [illegible] in [illegible] houres [illegible] [illegible] after it, see page 7. for the [illegible]

For the Wormes a bery good plaister

X Take wormwood and rew and cut them small & put them into a Bullock's gall soe make them into a poultis make holes in a peice of Lether and spread it thereon, strew som Allaway powder on it and fasten it to the Nabell

To kill the Maw Wormes

Still ~~wormwood~~ Walnutts off of Sack when they are green that you can run a pin through before they be hard

Give a little of this to drinke as you think fitt

A cooling drinke in a Feber

Boyle a gallon of Milke to 2 quarts, and 2 handful of sorrell boyled all ye while in it, a handful of marrigott flowers also, then strane it and squeese in ye juice of 4 Lemons whilste it is hott and strane it againe ~~[illegible]~~ & sweeten it with loafe suger to your pallet, put in a little Lemon pill pared bery thin & bruise it a little

An Other Cooling Drink

Boyle a $\frac{1}{4}$ of a pound of French Barly in 2 quartts of water when it has boyled $\frac{1}{2}$ an houre poure off that water and put in about ye same quantity, and when that has boyled about an houre poure it off cleare from the Barly, and squeese 2 or 3 Lemons in it with a little of ye Lemon pill pared bery thin and broak a little as in ye Receipt above, sweeten it to your pallet with fine Suger

If much bound in the body sweeten it with Syrup of Violetts in stead of Suger

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For an Ague

Beat a Bay leafe or two to powder and as much of it as will ly on a six pence put into a glass of Rennish or white wine, drink it about an houre before the fitt comes, continue it till ye Ague is gon X

Plaisters for ye Ague

To cure a Cough in young Children or older persons

Take a pinte and a halfe of Spring water and a handfull of on set it up, a 1/4 pound of reasons of the Sun stoned, 1/4 pound of figgs sliced & set over ye fire to Simmer in a new Pipkin close covered, let it Simmer till it comes to 1/2 a little above 1/2 a pint then straine it off and put in an ounce and 1/2 of Manna, set it on and let it simmer a little Then straine it off & put in 1/2 an ounce of Treacle water & a penny worth of Saffron hung in a Ragg, let the Saffron hang in it till it be all taken, Give a Childe a Spoonfull of it in ye morning fasting & at 4 in ye afternoon: for bigger persons double the quantity and take it oftner

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Wind in the Veines

Liquorish powder Carraway seeds & Sugar Candy beaten small of each a like quantity to which put a third or more of the powder of Rhubarb and as much Creame of Tarter, take as much as will ly upon a 6 pence twice a day for a week

Purging Drinke

It will cleanse ye blood from water and Wind & all corrupt humors It cleanseth ye Stomacke & liver Easily without any Offence Makes the body Cherfull & Lightsom & will purge no longer then it finds Superfleous homors a bound

To 3 gallons of strong Ale well boyled take 6 Ounces of Sena as much polipody of ye Oake, 2 ounces & 1/2 of Bayburies hulled of ffennel seeds then Keys, Sassafras wood hermodactils of each 2 ounces of Aniseed 2 ounces let all these be severally bruised into gross powder (Except ye Sena) put them all with the Sena into a Canvas bag sowed close up put it into ye Ale put a waite to it that it may sinke but not quite to ye bottom Let ye Ale worke well & stop it up, you may Drinke it within 48 houres 1/2 a pint at a time & 5 or 6 ounces when you go to bed for 20 dayes twice Every year from ye Midst of March to ye Midst of May and from Mid September till Allholland tide Tis better to use Exercise abroad then keep house Cloath warme & take broath or posset be constant for ye time you take it

A Fricasy of Chicken

Saied London

Take 3 Chicken pull & draw them flay of the Skins
cutt them in quarters or less, breake the bones with a
rowling pin, then cutt the Leg in 2 parts ye rest answerable
then put them into a fryingpan, wth some strong broth of
beefe, then take ½ pint whitewine & 2 spoonfulls of
Eager & 10. whole pepporcornes a Spoonfull of whole Capers
& 2 anchovies & some Sweetherbs cutt very small, sett
them over the fire slice in a litle nuttmeg, putt in ¼ lb
of butter keeping it stirring till the Butter be melted
& when the Chicken be fryed enough put them into the
stewing dish of Sawce & lett them stand over a litle
fire ½ an howre, put in a litle Shallott, then take
the yolks of 3 Eggs well beaten wth a litle Whitewine
then powr the meat & Eggs into fryingpan Shake them
over the fire, & if it be not thick enough shake in
a litle flower, soe pour it into a dish & lay slices of
Lemon upon ye meat

Coller Beefe.

Take the thin flank, take out all the Skins you
can come at, make brine for it with Ordinary Salt an[d]
water boyle it & make it soe strong as it may beare a[n]
Egg then put in 2 good handfulls of Salt Peter & some
Ordinary Salt, make noe more then will cover it, soe l[et]
it lye 3. or 4. days then take it out & dry it in a Clo[th]
then take some Ordinary Salt & a litle Salt pepper & ru[b]
ye meat all over very well, then take a handfull of Red Sag[e]
cutt very small, grate 2 Nuttmegs & and much more beaten mac[e]
as nuttmeg, wth a few Cloves, strew these all over the meat
then tye it up with a strong band as you doe Brawn, then la[y]
the

the Skins upon the meat, then put in a quart of Cla[ret]
& apint of Water 6 bayleaves over ye pott with course
paste & bake it with brown bread, it must stand in
the Oven 12. howres, then take it out & role it har[d]
in a Course Cloth, tye it at the ends, let it hang
2 days then Cutt it

Coller^d Eeles.

Take a large Eele strip off the Skin cutt it down
ye back take out the Gutts & all the bones, Cutt off al[l]
the fins, then take pepper and Nuttmeg & Ginger of
each alitle quantity & as much Salt as they be altoget[her]
then throw on as much as you think will Season the
Eele & make it pretty hott, then take parsley, time
sweet marjoram fennell burridge Chop them very small
& throw them over the fish, then role it up and tye
it with abroad tape or packthread, then boyle it in
water & salt & a litle Vinegar, a bundle of sweet
herbs & alitle cloves & mace, & when boyled enough
take it up & add more Eager to the Licquor & when
they be all cold, put them together & in 3 days time
it may be Eaten

Brine for Neats Tongues

Take 10. quarts water boyle it & put as much salt as wil make
it strong enough to beare an Egg, when boyled alitle while, take
from the fire & put ½^lb Saltpeter, let it stand till cold, then
put in the Tongues, but must be washt & dryed in a Cloth
they must lye in brine 1 month, the brine will be enough
to doe 12 Tongues, when you take them out to hang in the Chimny
to drye, they doe best to burn Shaving under them to drye them
at first

To make fine Portugall Cakes.

Take 1.lb fine flower dryed, a pound Sug.r beaten & sifted 1.lb Currans plumped 8 Eggs leave 4. whites out beaten wth a Spoonfull of Sack & 2 of rosewater and 1.lb new butter stepted in Rosewater 1 howre, then beat it with a wooden spoon in a white bason till it be very soft & looke white, when the Oven is ready mix all these together beating it continually, put it in ye fine bisquit pans which must be first buttered then scrape Sugar on ye tops of them & soe bake them this quantity will make 3. doz. - let ym stand 1/4 of an howre in the Oven

White Cleere cake of Quinces.

Take the Quince as soon as ripe core & quarter them have ready a Skillett of fair water boyle them straine them as hot as you can wring them through a strong Linnencloth into a glass take care the Quinces come not through with the juice you may put a spoonfull of ye strained Liquor but the less the better, then weigh the juice in a glass allowing the weight of the Glass take as much fine Sugar as the juice & 1/4.th more, dip ye Sugar in the water boyle it till tis Sugar again keep it stirring all the while then put it into dishes or Glasses & sett them in a stove & keep but very little fire in it

Bean Cakes

1.lb almonds blanche put into cold water as you doe them, then put them into cold water take a pound d: refined Sug.r sifted then dry the almons in a cloth cut them in as thin slices as you can strow Sugar among them, then take ye rest of ye Sugar put into a bason beat 2 whites of Eggs as the froth rises put it into the Sugar bason, beat altogether, then put the almonds into the Sug.r mix them & drop them on waferpaper put them in the oven with Lemon or Orange or Citron peel on top. doe not overcollour them

Ginger bread

Take 1.lb flower Ginger beaten & Serched & 3/4lb Sugar put to it as much Sack & Rosewater as to melt it a litle thin lett all the Sugr. dissolve over the fire, noe hotter then milk, put it to yor flower & Ginger make paste put to it preserved Orange, Lemon, Citron & Candied nuttmeg each 1/2 oz. shread small, Sweet fennell seed Corriander seed Annis seeds which you like the Taste of, or none, make it into Rowles lay them on butterd paper prick them & bake them in a moderate Oven

Puff Paste

Take 1/4 peck fine flower 4 whites & 2 yolks of Eggs make paste with milk or water pretty Stiff role it into 2. or 3. sheets take 4.lb fresh butter spread 1/2lb over every Sheet of paste then lay them over the top of the other, beat them well role it forth 3. times y last time use yor paste Sometimes put Sugr rosewater ambergreece & Cinamin powder

To Make Wiggs

Take 2.lb of flower & 1/2 pound Sugar a litle Salt a few Carraway seeds 1/2 pint cream 1/4lb butter melted mix all those well together & make it up into Wiggs & bake them in a pretty quick Oven

Orange Marmellett

Take rinds of deepest Coll. Oranges boyle them tender in Severll. Waters mince them smal & to one pound of that take one pound pippins cutt small, 1lb finist Sugr 1 pint Water

Syrup of Mullberys.

Take them full ripe put them in a jugg stopt close sett them in a Kettle Water, lett it boyle till they be hott through, Strain out the Juce to each pound put 1.lb white Sugar lett stand 2 days then put it into a Gallypott cover it close & put it & boyle it in a Kettle of water as before, when boyled enough then lett it stand to be cold before you put it into bottles ———

Syrup of Buckshorn

Take a Gall. of Berrys put them in a pott put on ym 1 quart Sack close stope bake or boyle them in a kettle of water till hott through then Strain ym & put to the Liquor ye roots of Marshmallow & horseradish, Sparragras parsley fennell Liquorish each 1 oz. of Cardamumseed & as much fennellseed & Carrawayseed & 1 oz. Senah, the seeds must be bruised & to every pint of Liquor put 1½lb. Sugar, lett them stand altogether 2 days then put them in a jugg into a Kettle of Water & when boyled enough Strain it out (this is a purge of it self it is very good for those who have the dropsy, if 2 Spoonfulls be taken together in a morning twice a Week ———

Jelly of Currants or Rasberrys

Take them full ripe pick them in a Jug, cover & sett them in a Kettle fair water when boyled enough, Strain them & to every pint of Liquor put 1.lb Sugar & a ¼ pint of Water, soe boyle them up to a Jelly & put them into Glasses

Dry Appricocks.

Take y^m. full ripe thrust out the Stones and pare them very thin & even, but first weigh them & take 1/2 their weight in fine Sugar, beat & sifted then take a Silver or Earthen dish lay a laying of Sugar then fruit then Sug^r. let them stand all night in the morning the Sugar will be melted, then put them into a Skillett boyle y^m apace Scim them well, when grow tender take y^m. from the fire & lett them stand in the Syrup 2 days, then take them out and lay them on plates, Dry them in a Stove

Cowslip Wine

Take 5. gall^s fair water put to it 6.^{li} fine Sugar boyle them 1/2 hower or more till all is Scumd off, then powre into somthing to coole as you doe beere, when almost cold take a Spoonfull of yeast beat well in with 6. of Syrup Lemons or Citrons brew it up & down with a dish in the Liquor, then take a gall. of pickt Cowslips lightly shaken into y^r. measure, then bruise them in a stone mortar, put them also into ye Liquor and lett them worke together two or three days, then straine & put it into a Caske that it will just fill, & when it works not over stop it downe, three weeks or a month after bottle it up, putting a Lump of Sugar in each bottle

Sparragras Pottage

Boyle the end you cutt off & with that water make your pottage, cutt ye grass in short peeces put them into

the

The Virtue of the foregoing Unguentum

good for all wounds cleanses & makes good flesh, heals quick, prev Corruption in a wound, good for head ache & Swiming head & brain all Impostumes Shrunken Sinews fetches out thornes or broken bones good for all Venimous bites, for Cankers & Fistys & for Noultrays draws pain from the Loins Stops mans & womans flux, if to a womans navill wealth Emrodes, for the Gout & pestilence blechs

Steele & Dr. Lowre

1 oz. Steel filings Gentham root 2 drams Sliced thin 2 drams Sentery tops ½ handfull Cardissed bruised ½ oz Infuse these in a quart white wine or Renish, Stopt close lett stand 2 days, then take 5. Spoonfulls of the cleare every Morning fasting 3 howres after it, 2 days before you make an end of one sett another infusing take it a month or Six Weeks together ———

a Rice Caudle for the flux

Take 2 quarts of water put two ounces flower of Rice and a Stick of Cinamond boyle it to a thick pernade, then put in a pint of Sack or war, Sweeten it with Sugar to your taste and drink a pint of it Morning & night or as often as you please ———

for a Cancer

Take of the Corns that grow on the side of a Stonehorse Leg wash them in whitewine & dry them in an oven then take 20. graines of them & 10. graines of mace when powdred let an apothecary prepare it & make of it a good quantity take 30. graines at a time in a good draught of Sack or Bay as often as you can in a day & you will finde ease, if you take it is a certain cure ———

Jumbals.

Take very fine flower dryed in an Oven 1½ and 1l. fine beaten Sug. Searced put to them the quantity of an Egg of sweet butter rub it well in flower & Sug. put in 6. or 7. Eggs 3 without whites 4 graines muske 4. gr. Ambergreese made fine powder, 6 Spoonfulls damaske rosewater. 6 Spoonfulls Cream mingled together, then put in yr. other stuff by little & little as much of rosewater & Cream, as make it a stiff paste, mold them together a quarter of an houre, then put it into the [illegible] again, put in a quantity Carrawayseed Rubb. in a Cloth when all mingled make it into Knotts, butter plates very thin lay yr. Knotts upon them & prick them, sett yr. in ye Oven whilest baking take ¼l. dat. refined Sug. wett with fair water boyle it to a Candy with a fether wash yr. Jumballs over with it & lay it upon plates again let them stand in the Oven till dry —

To Preserve Wallnutts

Take largest Walnutts begining of June before they wood pare them very thin & with a Scure peirce them cross & lett them soak in water 7. days shifting ye water dayly. then boyle them tender & have some slender peeces of Candied Cittron or orange & lard yr. Nutt with ~~[illegible]~~ a peer of each to each pound nutts have ¼l. Sug. & water enough to melt your Sugar almost a pint of water to every pound boyle yr. Syrup pretty wel, but first pass it through a flannell bag then put in your Walnutts when enough, you must have some beaten Cinamont & Cloves tied in as many fine Rags as you have potts for yr. Nutts in which must be boyled with them ¼l. of Cittron & or a quarter of Orange is enough for 1 hundred —

Quakeing Pudding

Beat 6. Eggs well together with 6. Spoonfulls flower at 2. at a time stirred together, a pint of Cream put it in 3 little bags made corner ways, let the water boyle very fast with them 1/2 houre, breake them not, sett the broad end upward in ye dish, take fresh butter 1 spoon Rosewater & Sugr. mixed powre it over ye. Puddings, stick a few blanched Almons on ye pudding

Mrs. Clarkes Pettypanns

Take 3 pints flower 1/2 lb butter & one white of an Egg a little cold water make a paste role it very thin then take best pippins pare & quarter them boyle them tender to mash sweeten them a little Lemon juice then fill yr. panns lay a litle Lemonpeale on them when Lidded with melted butter fetherd over them strow duble refined Sugar over them, then bake them in a quick oven, if of Goosberys Scald them tender before use them

Fine Crust for Sweetmeat Tarts

1 quart flower 1/2 lb butter white of 1 Egg some faire water to make ye paste stiff. handle it not much rub the butter in ye flower role it thin as possible rub yr. pans with butter very thin put in yr. paste fill yr. Tarts 1/4 full lid them & make yr. edges thin as possible, have redy melted butter & fair water with a fether wash the tops all over when going to the Oven sift some fine Sugr. pretty thick on it bake them in a quick Oven, prick them before they goe in or they will blister

ater, melt the Sugar in the Spring water over the fire, the
kim it & put in the pippins, boyle them till they are very
cleare then put in the Orange rinds boyle them together
till you lay them a cooling a litle of it, then it will Jelly
very well, put in the Juice of 2 Oranges. & 1 Lemon
boyle it a litle Longer & then put it up forwards

Marmellet of Pair plums

Take the Largest pair plums when ripe, to 1. plums 1 li refined beat Sug. sifted, pair the plums & slice them into a skillett. as you cutt them strow Sugar soe doe till all is mixed, then sett them over the fire, & let it boyle till it is enough, but keep a Spoonfull Sug. to shake in a litle before you take it off then put it into glasses

Cleare Jellys.

Take 3. gall. Springwater boyle in it a knuckle of Veale & 2 calfes feet sliced into it with all the fatt taken from between the Toes, lett them boyle to a tender jelly keep it scumd & ye Edges of the pott cleane, often wiped, then strain it from the meat and Lett it stand all night, the next morning take away the top, & take to every pound of the Jelly 1/2 pint Sherry, Sack. 1 oz. Cinamont & as much Sugar as will season it, 6. whites of Eggs well beaten, mingle all these well together then boyle it 1/2 howre, lett it run through a jelly bag, be sure not to breake any bones, thats will make it muddy, you may put in water shifted 2 or 3 times for that will make it much clearer.

Syrup of Cowslips

Take the distilled water of Cowslips put therein Cowslip flowers pickt cleane & the green in the bottom cut Stop them vp close boyle them in a Kettle of water till they be hott through, then straine them out and Every quart of yt water put a pound of Sugar and boyle it to a Syrup

Preserve Apricocks

Take the apricock when almost ripe, weigh a pound them & pare ym & cutt them in halfes. throw away the stones as you pare them put them in water. then take pound Sugar dip it in water boyle & skim it well the Cocks lett them boyle pretty soft, if any tender before ripe take ym. out before, let them stand in a bason night with the Syrup & then boyle them again a very put them in Glasses, lay two halfes together to looke whole

Syrup of Garlick

Take 3 oz. bruised Liquorish 1 oz. bruised anniseed 4 figs as many dates boyle all these & 3 heads of in a pint of white wine Vinegar & 1/4 pint Spring water till it be half gone, then put more a pound Sugar boyle it to a Syrup this is very good for a Cough, & is to be taken but a Spoonfull at a time, going to bed & in the night if Occassion

Preserve Damsins

Take Damsins when they are at a full ripness but to ripe weigh & Slitt them to a pound Damsins 1 lb. Sugar to every pound Sugar put 1/2 pint water boyle vp the Sugar

Scim it well, then put in the Damsons but lett the
be litle keep them still shaking & scumd, lett them
boyle butt simmer till they looke pretty red & the Syrup
to be blew, then lett them have a boyle or 2. then put
them into Glasses or potts & keep the Syrup in the
Glass till the next morning then lay it on the Damsons
and paper them up

Water good for the Scurvey.

Take Scurvygrass Sage Rosemary Wormwood Red nettle
Water creases brooklime each a handfull, Ellicampane root
horseredish each 4. oz. lett them be all gathred over
night & in the morning cut them alitle, put them
into an Earthen pott, & pour upon them herbs and
roots about a gall. of good ale covered close, let ym
stand 2 days & 2. nights then put it into a cold still
a wett cloth about the Top, this is to be taken 9. days
5. Spoonfulls every morning as much at 4. a clock
in ye afternoon, sweeten it with Syrup of Elder

Black Cherry water.

Take 2 lb. black Cherrys a quart Sack 1/2 a Nuttmeg
1 oz. ginger 1/2 oz. Cinamon 1/4 oz Cloves a handfull
of balme as much mint, still them in a cold still
when all drawn off put to the water 12 Grains of
Gaskons powder 6 grains of Amber & 12 grains Pearl.

To make Mead

Take 4. Gall. Spring water 6 lb. honey mingle them well
together & sett them over a litle fire, boyle, till the Scum

rifes. Scum it well put in 1.lb raisons Sun Stoned and
alittle whole cloves & Slic'd ginger boyle it alittle
then 1/4 howre when cold put to it a little aleyeast
it stand 5. or 6 howres in a Tub working, then put in
barrell let it stand 24. howres unstopt then Stop it c
&. in 14. days may bottle it, & in a month drink it

Syrup of Violetts

Take 1/2 pound Violetts picke, put in a pott powre on th
a pann Spring Water boyling hott then stop the pott Close
Sett it on the Embers till the Collour of the Violetts b
then Strain it forth into a Bason, & when its cold put
2 pound fine Sugar let it stand all night, then put it
a Skillett & Sett it on ye fire & make it just boyle
may Scim it, soe let it stand to be cold, then put
Glasses

Syrup of Gilliflowers

Take 2. or 3. good handfulls Gillifflowers picke put into a
or jagg 1 quart boyling water powred on, Stop them up
them on Embers till they look white Strain them out & p
in soe many flowers as before, stopt, Sett the jug in a
of water & let it boyle till the Collor be gone soe doe
4. times then put to it a pint of Liquor 1 1/2.lb fine
let it stand in abason till melted, then give it a
or 2. Scim it well, when it is cold put it into bo

To make Syrup of Roses is the same way only
Sugar will doe well enough

The diseases [illegible] receipt of ye [illegible] we hath [illegible] are these The Dropsey, Palsie, Megrim, Headache, Cough or fullnes of the Lungs, the paines of the St[illegible] & back &c.

Edward Newton

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E E Cough

E E E Cough

BOOK
OF
RECIPES

MS.